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SEASON FOR KAMPAI:

Party Japanese Style

SPECIAL INTERVIEW

Maki Kaji (The godfather of SUDOKU)

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The theme of this issue is "Sushi". Check out page 12 to find out more about Sushi.

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IN MOUNTAIN CLIMBING THERE ARE SEVERAL DIFFERENT ENTRANCES. ACCORDING TO THE ONE YOU PICK IT MIGHT BECOME A STEEP SLOPE MIDWAY THROUGH. SUDOKU IS THE SAME. — MAKI KAJI



MAKI KAJI: Born in Hokkaido. After leaving Keio University, he spent every different type of job until establishing Nikoli with his friend in 1983 and creating their own puzzle magazines. Since then, his company created about 300 types of logic puzzles. Many of Nikoli's puzzles are handcrafted which makes the company the only kind like it in the world. Now Nikoli publishes more than 150 puzzle magazines and books in addition to providing puzzle supplies to more than 100 newspapers and magazines. Kaji has a vision of creating a worldwide puzzle community with foreign publishers and through multi-media challenges such as video games, cell phones and an online puzzle site on www.nikoli.com

*The game Sudoku had its break in England three years ago, and following that it became a big boom that took the world by storm in a flash. Now there are said to be Sudoku devotees in over 70 different countries. The Japanese creator of this game, Maki Kaji, is the owner of the puzzle company Nikoli. It is said that he got his inspiration on the way home from the racetrack when he happened to see a magazine featuring the game "Number Place." Mr. Kaji, known as "the godfather of Sudoku," talked to *Chopsticks NY* about the game's appeal and secret strategies.*

As the creator of Sudoku, a game which entertains people throughout the world, what do you see as its appeal?

I like crossword puzzles: the rules are simple. Because it's just a matter of putting in the numbers 1-9, you don't have to calculate and so all that is required is an attention span. Sudoku can be enjoyed by anyone regardless of age. It can be solved by kids as young as five and elderly as old as 99. The hurdles that have to be overcome are low, and numbers are a universal language.

It is said that you got your inspiration from the American puzzle "Number Place"; how is Sudoku different from this game?

The appearance of Nikoli Sudoku is quite symmetrical so from a design standpoint, there is this. Also, an example is that in the beginning there are a lot of places numbers can be put in but it becomes difficult in the middle and then very again at the end, so that is the essence in solving it. Currently there are 82 creators at Nikoli and they make puzzles ranging from simple to challenging so there is great variety. I think this is one of Nikoli Sudoku's strengths.

It's just a group of numbers, but do you mean that they can have individual characteristics?

Yes. For example, in mountain climbing there are several different strategies and you can use any of them. According to the one you pick it might become a steep slope, midway through, or it might be a flat path that meanders for a long time. Sudoku is the same in that its paths vary depending on the center. So it is interesting to have many courses along the way and this provides a sense of accomplishment at the end. This kind of play is fun and I am often told that there is "flow" in Nikoli Sudoku.

What are some tricks for improving one's Sudoku skills?

Not being particular and looking in many places as much as possible. If you try getting in 1 or 2 and it seems like they won't fit, then move on to 4 or 5. Go immediately to a different spot and look for the easy place. In the case of Nikoli Sudoku, they tend to have many easy-to-fill-in spots so if you perseveres you will be able to solve them. They are stimulating whether they are simple or difficult.

I play Sudoku and when I try to go from beginner to intermediate I find a great increase in difficulty. Do you have any tips for stepping up my ability?

Sudoku is like shogi (Japanese chess) or go in that they are all composed of levels, and the ways to search for clues at the beginner and intermediate levels is slightly different. Beginners usually look vertically and horizontally for what numbers will go in what squares, but intermediate level players look at the 2d grid and think "This number can't go in this square or this one, so it has to go here." In Japan there are books about Sudoku strategy, but I really want players to find their strategic patterns for themselves [laughs].

I can't seem to find strategic patterns on my own. How do I go about doing that?

It's something you notice suddenly after playing for a while. It's truly a matter of all of a sudden something coming you to be able to understand.

In Japan there are quiz style games for the purpose of exercising your right brain and keeping your brain active, but do you think that Sudoku is a way of doing this?

There actually was a university research team that conducted an experiment on Nikoli Sudoku to see if they had an effect on brain activity and they were found to certainly do this. However, Mito makes "Sudoku for play" and they are for the purpose of relaxing and refreshing, not to work your brain. If we were asked to make puzzles for the purpose of brain training or education, that would totally stress us out [laughs].

How do you think that Sudoku will develop in the future?

Including over the Internet, we receive offers from various countries for puzzle orders. In fact, Mito has about 300 types of pencil puzzles like Kakuro, Hitori, and others in addition to Sudoku. The media often says that the next big thing in the puzzle world will come from Nikoli Pencil Puzzles. So whether comes next will not be as simple as when Sudoku burst onto the scene, but I think we will consider worldwide pencil puzzle fans and sharing Mito's puzzle offerings with them.

In closing, for *Chopsticks* NY readers who are interested in Japan, do you have your very own "recommended spot" that you can tell them about?

Naopango (Naopango, Asakusa and Akihabara). By covering all these, I think you can see the state of Japan which has a mix of history and high tech. In Naopango and Naopango, you will find temples, bathed beautiful new buildings created by the world's best architects, and on the other hand in Asakusa you can find modern hotels among rows of traditional structures. If you go to places like this, I think you can experience for yourself the feeling of "they're that

3	4	7	9				
9			7				
			8			1	
		5				6	
	3					2	
	1					3	
6					3		
				2			4
				1	7	5	8

Numbers are always arranged symmetrically in Mito's Sudoku. These beautifully designed and brain-testing puzzles are works of art. © Nikoli Co., Ltd.

different!" Foreigners also seem to be surprised by the built-in train. They arrive right on time every five minutes and closing ladies in their matching uniforms rush in during the limited time between departures to spruce-up. You don't have to ride all the way to Kyoto, only to where you can see Mt. Fuji and then head back. If you go as far as the Otawara area, you can try one of the hot springs in Hakone. I think this would be a good experience as it's a communal bathing. When you come back to Tokyo Station I think it is a must to go to nearby Akihabara to see the center of anime and comics, which are emblematic of today's Japanese culture.

—Interview by Akiko Kimura & translated by Stacy Smith

PUZZLING THE WORLD: SUDOKU AND CROSSWORD

October 23, 6:30 PM

How puzzles have swept the world and created such passionate devotees as Sudoku and crosswords. While crosswords require specific linguistic capability, Sudoku players only need to understand basic numbers, a feature that makes Sudoku particularly transnational and global. Mito Kaji, the godfather of Sudoku and President of Nikoli Company and WPI Shonan Crossword Puzzle Editor, The New York Times discuss the evolution and differences of cross-

word puzzles and Sudoku as well as trends and theories driving the popularity of puzzles around the world today. Moderated by Liane Hansen Host, Weekend Edition Sunday, NPR. Followed by a reception.

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Drink

Garyubai: Modern Taste with Quality of Tradition

With 330 years of history behind them, Sanno brewery in Shizuoka stands out amongst others for their sensitivity to the changes in time and creating tastes that cater to newer generations of sake drinkers while upholding their high standards for quality. The Garyubai series was released in 2002 in the US, and is so far all the rage in Japan, as some are getting hard to come by even in its homeland.

The release of Jumei Daiginjo last month in the US came with much anticipation, especially since it has received such a high accolade in Japan, winning first place in its class last year in the new International Sake Challenge Competition. It is made with Yamada-no-hime rice, polished down to 46%, and its aroma of ripe melon/lemon is drawing many female fans as well as a new generation of sake lovers. "Because it is a genshu (no water added) the alcohol content is slightly higher, giving it a clean finish. It's great with foods, but it can also stand on its own," says Iku Suzuki, the owner of the brewery. The depth of its taste combined with well-balanced smoothness, is the work of the skilled master brewer Mr. Sugawara, who makes the sake with hand-made koji (mold), and ferments the sake in small quantities at

a low temperature for long periods of time. The sake's delicate fragrance is great with white foods like mozzarella cheese and tomato salad, fish with white meat, oysters, and Chinese style steamed chicken.

The Garyubai series is Sanno's motto. In a nutshell, and its top of the line Jumei Daiginjo is the crystallization of their more than 300 years of sake making experience. It is the best of tradition, innovation, high standards and craftsmanship all condensed into a bottle of perfection.



The uniquely shaped bottle is only available in NY while the 300ml size makes it perfect for a very dinner for two.

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www.wine/japan.com / sake@winejapan.com

Product

MAZDA Continues to Zoom by the Competition with its "6" Series

MAZDA's commercials using the catch phrase "Zoom-Zoom" are familiar to many people, and this Japanese car company doesn't disappoint with the latest versions in its "6" series. Building on the popularity of the first generation MAZDA6 are the newest sports sedan mid-sized cars, MAZDA6i and MAZDA6s. These models are the first of their kind in the American market.

They are four-door sedans that differ in the size of their engines. The new 2.5-liter four-cylinder engine has 170-horsepower, while the 3.7 liter V-6 produces a roaring 272 horsepower. Along with output gains ranging from 9 to 26 percent, fuel economy also rises which is partially attributable to transmission improvements. A new six-speed manual gearbox is standard in the 6i while a five-speed Sport AT automatic with manual shift mode is optional. All MAZDA6 models are equipped with an efficient and responsive six-speed Sport AT automatic transmission with manual shift mode.

The inside of the car can be customized to the color of your choice and various features can be added. Some basics are an advanced keyless entry

system and the ability to control temperature on both the driver's and passengers' sides, as well as a Bluetooth hands-free system and an audio system. Packages such as Bose surround sound and Series satellite radio are available upon request.



In addition, perhaps most important in this downward economy, is the fact that these cars have achieved 19%-20% better mileage due to improved transmission. If you want a car that is both cool and fuel efficient, look no further than the new MAZDA6 and 6i. These sports sedan, mid-sized cars are sure to satisfy both aesthetically and performance-wise.

Info: www.mazdausa.com

From Japan

Bringing Oyaji Humor to the Masses

Japanese puzzle and game maker, Beverly Enterprises Inc., recently introduced a product designed to appeal to the funny bone of middle-aged men. It is a card game with the title **Oyaji Gag Karuta**, and the maker's hope is that in these tough economic times customers will see the product as a way to enjoy themselves without having to spend a lot of money (This 34-card set currently retails in Japan for ¥575 yen, or about \$15).

In the Japanese language, *oyaji* is an informal word meaning "dad", but it is often also used to refer to middle-aged men who are not relatives, usually in an unflattering way. For example, an *Oyaji Gag* is a stale pun of the type favored by middle-aged men. In Japanese, a common response to an *Oyaji Gag* is "Sameu!", or then the joke was so bad it sends chills down your spine.

Karuta is a card game where the object is to grab more cards than your opponents, and it is often played during elementary and junior high-school as an educational exercise. Equal amounts of two types of cards are used, the

yomifuda or "reading cards" and the *tonifuda* or "gobbling cards." In addition to the players, there is a person assigned to read the *yomifuda*. Each time he/she does, the players must scramble to find the card with a written phrase that matches what has been said. In the *Oyaji Gag* version, the *tonifuda* incorporate these jokes. For those studying Japanese, this could be a fun way to learn although you might get some strange looks when you try out your new phrases!

Beverly Enterprises, Inc.
www.beverly.jp (Japanese only)



Gallery

New Gallery on LES Showcases Emerging Contemporary Artists

Stepping into this space feels like entering the set of a Stanley Kubrick film. The room has pure white walls and glossy panels, and tunnels going forth into a futuristic and surreal world.

However, this is neither the entrance to another world nor a movie set but the contemporary art gallery **KUMUKUMU**, which has just opened on the Lower East Side. Designed by Spanish architect Juan Pons, the 550-square-foot room is divided into three spaces by black arch-panels that evoke shikis, or Japanese lacquer screens. "We chose the panels carefully to fit into the space; it reflects people and the artwork as they walk by, and adds another frame to the work. It reconstructs the room," says Ms. Asumu Fujita, a Japanese galleryist and executive director of the gallery.

Situated in an area blossoming with new galleries, KUMUKUMU represents emerging and internationally-recognized artists of all media. "We do not want to be so commercially-oriented. It would be nice if we could work with artists who we really respect and promote their art," says Fujita. Their inaugural exhibition *ELN*, which opens on October 21, embodies this ap-

proach. It is a group exhibition of emerging and established artists that explores the potent symbolism and imagery of the bunny rabbit. With artists from Japan, France and the US, the exhibition takes a cross-cultural look at representations of the rabbit, probing beyond the traditional notions of innocence and fertility.

As for future projects, KUMUKUMU plans to host exhibitions on gender and racial issues, with an environmentally sensitive agenda. The gallery also aims to collaborate with locals to preserve the old while creating the new. "We are new to this area and hope to develop along with the community," adds Ms. Fujita, expressing her desire to put roots in the Lower East Side.

KUMUKUMU Gallery
41 Spring St., 3rd, 3rd and 4th fls., New York, NY 10002
Tel.: 212-477-5148 / www.kumukumugallery.com



DECO (デコ)

CUSTOMIZING WITH A PIECE OF ART: NEW FASHION TREND DECO



In the New York area, Deco parts are available at Tokyo Shop (800 Avenue of the Americas, NYC / www.tokyoshop-nyc.com). They are offering a customized Deco art class by request. Call for details at 212-698-7465

It may sound like a cliché, but women in general like decorating with gems and colors. In the era of mass production, customizing with unique designs and charms is part of self identity. Deco, a Japanese shortened term for decoration, is a unique customization style that caught the attention of many fashion-conscious Japanese women, who look for their own style which can be found nowhere else. This basic idea of customization married to vast varieties of decoration parts, materials and ideas, gave birth to the new fashion Deco in the modern Japanese culture.

While nail decoration was all the rage, fashion-conscious women looked for decorations to attach their cell phones with their hand. Using the same materials for nail coloring, Deco is a much more superior decoration than stickers and paintings on cell phones and this decoration style quickly spread to whatever they carry in their purse on a daily ba-

sis. MP3 players, beauty-mint cases, cosmetic bags, pocket mirrors, make-up compacts, address books and other small items with a personal attachment. Once putting Deco on, everything becomes customized and expresses the owner's personality and style.

The hook is the wide variety of Deco materials with-in different price ranges, and the flexibility of being easy to put on and take off. Since Deco caught many Japanese women's eyes, the Deco market has matured with even more kinds of materials and more professional art work. Professionals, called Deco artists, run Deco salons and create whatever their customer brings in with astonishing techniques based on Japanese sensativity and accuracy. In tandem with the "gintess boom" and "Gothic-Lolita boom" among young Japanese women, who cherished bows, roses and cakes in extra glittering materials, Deco evolved itself to a breathtaking art

work on personal gadgets

Since the items for Deco are usually something visible by others, Deco has the same status as jewelry. Therefore, people don't hesitate to spend some money for more professional Deco work with expensive materials in more elaborate designs and better techniques. Materials can be as expensive as a few thousand dollars, but if that is in fashion, people will still order it. Since there are so many techniques and combinations of materials, colors and designs, customization is unlimited. The new trends, designs and styles came from the Deco style book, or sometimes from celebrities.

Customization has a strong association with fashion taste and personal preferences, and Deco is a great way to express one's own identity and personality. Making personal things one-of-a-kind gives a special satisfaction of self expression, and originality is the key to expressing individuality in the urban life with millions of people. As long as new fashion and styles come out one after another, Deco will progress its artistic style and techniques.

— Reported by Nan Akashi



season FOR Kampai

Here comes the party season! In Japan, December and January are the busiest party months. Chopsticks NY™ gives an introductory lesson about the Japanese style party and introduces restaurant and karaoke bars that welcome party reservations.

KAMPAI SEASON: PARTY JAPANESE STYLE

We discuss the party culture that differs from the west with a lot of tips for those who plan to have a Japanese style party.

FEATURED RESTAURANTS & KARAOKE BARS:

Tokubei B6, Ton Shin, Izakaya Riki, Yakimiku Izakaya Riki, Hatsuana Park, Onigashima, Soba Totto, China 1 Antique Lounge, Sachiko's on Clinton, Tokyo Bar, Inatome, Komegashi Too, Karaoke Duet, and Karaoke Top Tunes





Kampai Season: Party Japanese Style



In December and January, Japan heats up with the Party fever. In addition to western Christmas and New Year's parties, Japanese people customarily hold *bonenkas* to celebrate the year's finale. *Bonenkas* vary in style, being big or small, formal or informal, a few hours long or overnight, etc. People typically join at least one *bonenka*. Some attend both New Year's Eve and New Year's Day parties as well, and it's not unusual for a person to experience 10 parties a month or to go party-hopping during a single day. The Japanese system is greatly different from the western one, so if you party Japanese style this year there are a couple of things that you should know beforehand in order to not be embarrassed (or embarrass someone else). Here are some tips that may help you.

STEP 1

HOLDING A PARTY IN A JAPANESE RESTAURANT

If you plan to order a Japanese-style party in a Japanese restaurant for the first time, you might encounter some unusual aspects. It's fun to be surprised, but you might as well know the system to enjoy the party more.

Oshibori, not napkins

Before the meal begins, servers will bring you *oshibori*, a wet towel on a special plate. In some restaurants, the servers even unfold the *oshibori* in front of you and hand it to you. When you finish cleaning your hands with the *oshibori*, put it back on the plate or on the table if there's no plate. As the servers take the *oshibori* away before serving the food, there's no napkin for you to use during the meal.

The order of dishes served

The first thing you will be served is a tiny starter dish called *amuse* or *tokushoku*. It's so small that you can finish it in one bite, but don't worry about the size of the rest of the meal. The rest dish might be an assortment of appetizers and now you'll be satisfied with the portion. Depending on the course, you might have a couple of different appetizers before going into the main part of the meal, and the serving order is mostly the same as western style courses. However, Japanese generally eat some kind of carbohydrate dish at the end of the meal such as *udon*, *soba*, *ramen*, *zaru-soba* or *araguri* or don't fill up too much and be sure to

leave room for the cake at the end!

A tip for ordering drinks

You can drink whatever you want, of course, but in Japan people generally tend to order the same thing for the first drink of the party, which is usually beer. From the second drink onward, each person can order his or her favorite drink.

O-zashiki; a Japanese-style private room

Some might want to choose an *o-zashiki*, or private tatami mat room where the Japanese atmosphere can be enjoyed to the fullest. The *o-zashiki* is separated from other dining areas by setting the room about a foot higher. When you enter the *o-zashiki*, you should take off your shoes and place them at the corner of the entrance, pointing the toes toward the outside. In the case that you have to leave the room to use the bathroom or make a phone call in the hallway, you should

use the slippers provided by the restaurant as this avoids messing up the shoe arrangement.

STEP 2

JOINING A PARTY OF A GROUP OF JAPANESE PEOPLE

This is one step that is harder than just ordering food service in a Japanese restaurant. Arriving on time is an important part of Japanese custom, so you should follow this when joining a party organized by Japanese people. You might experience cultural confusion when you arrive, so here are some things to know in advance.

Check the seating order

The first thing you should be careful of is the seating order. Japanese seating priority is different from that in the west. In Japan, the furthestmost inner part of the room is considered the best position and the one near the entrance the worst. Let's take some examples of *o-zashiki*, where the key for deciding the best position is the tokonoma, or alcove. In Figure 1 on the next page, the tokonoma is located on the inner left-hand side of the room, so the inner left corner of the table is for the highest-ranked guest at the party. Then the order can be set as shown. On the other hand, in the case of Figure 2, the best position would be the inner right corner. So instead of deciding your seating for yourself, you should wait for somebody to show you where to sit. However, at a modern party with a casual setting, the general rule for seating is often broken.



Of course, usually there's a tokonoma that is used for storing calligraphy, Japanese arrangement, ornaments, etc. (Photo courtesy of SHIBUYA Aoyagi)

Setting priority in *o-nabe*

Figure 1.



Figure 2.

Timing for *kampai*

The Japanese toast, or *kampai*, is conducted at the very beginning. As soon as all the participants' glasses have been filled, the highest ranked person of the group (or another designated person) will make a brief greeting before giving the *kampai*. When doing *kampai* you should clink your glass with those around you. It is considered good etiquette to toast with as many people as possible, but if it is a huge group it is okay to clink only with the people around you. One thing you should keep in mind is not to drink your beverage before the *kampai*.

Filling the glass

People think it is taboo to pour for yourself in Japanese culture. They pay attention to how much others are drinking, and if they find someone's glass is almost empty they fill it up. It is important not to leave a glass empty until the end of the party. However, there are cases where someone might not want to drink anymore. It is hard to guess how someone feels about drinking, so it is safer to ask them before pouring another drink, by saying "Oma oma ka," which means, "How about another drink?" Make sure to monitor other people's glasses and not just your own.



The way to end the party

In closing the party, especially an official one, people do *teine* or occasional handclapping. *Teine* employs a certain type of rhythm which everybody has to dip to. There are several different rhythms depending on the corporate culture and region. *Ippon-yane* and *sanban-yane* are two of the popular ones. It is important that everybody's handclapping is in sync, so if you are invited to a formal Japanese *banquet*, it might be better to practice *ippun-yane* and *sanban-yane* in advance. Usually the highest ranked person in the group is designated to conduct the *teine*.

Eat and drink considering workday paying

In less formal or smaller parties, people often pay in *wanaka*, which means splitting the total amount evenly. No matter how much (or how little) you eat and drink, you have to pay the same amount as others. The system is not fair for people such as non-alcohol drinkers or those with small appetites, but it's a custom. You can eat and drink as you like, but it's recommended to look at how others consume.

The choice for *niji-kaiz*, *sangai-kaiz*, etc.

After the party is over, most people go to a *niji-kaiz* (literally meaning "second-gathering"), or post-party party. The *niji-kaiz* is more relaxed than the first party, and not all of the group members always participate. For example, people who want to drink more might choose to go to a bar, whereas those who have had enough but want to enjoy each other's company might go to *karaoke*. It is common to have subgroups depending on everyone's interests. You have to know what you like to do in this situation and not be swept by the many options. Some people even go to the *sangai-kaiz*, or "third-gathering," as well. The group members get smaller and smaller as the night gets later.

MORE TO KNOW ABOUT THE JAPANESE PARTY CULTURE

ENKAJI SYOKUKU

Enkaiz is the word meaning "party" in Japanese. *Enkaiz* is used for both small group parties and big parties like wedding and corporate *banquets*, but it generally refers to festive parties. The lively nature of *enkaiz* is often seen in the form of *enkaiz* *ryokan*, or a party that incorporates a trip. The popular pattern is that a group of 20-30 people share a bus to go to an onsen (hot spring). Japanese style food with hot springs and *enkaiz* are right to have in all night *enkaiz*. After basking in the hot springs, people can not only drink *enkaiz* as they like



and they feel like going to bed. There is no need to worry about paying for a taxi or catching the last train home. In Japan, corporations often include the fee for *enkaiz* *ryokan* as part of the corporate benefits.

BUREIKU

In Japan, springs people should respect their elders and those lower in status should respect their seniors. *Bureiku* is an unwritten rule that allows people to behave beyond the boundaries of the social hierarchy. For example, under the rule, younger *businessmen* are supposed to be free to walk behind the president of the company in the same level language, which is not permitted normally. It might be really confusing for you though, so you should never lose

your respect for elders, and those of senior status during the *banquets* party. After you hear "It's business today," don't treat those people as you do your friends. This phrase is just used to reduce the formality and relax the participants.



GOU-KON

This is the Japanese version of a mingling party or meet-up. "Gou" means mingle or meet, and "kon" is the short form of "konwa" which comes from the English word "company" and refers to a party. Gou kon takes place all year round, just like in the United States.

Upper East Side >>> Restaurant
TOKUBEI 86



Celebrating its 21st year as the Upper East Side **Tokubei 86** has been a staple among the local gourmands. Chef Hiroaki Tokunaga is dedicated to his food philosophy making his own-made sushi as well as sashimi (Japanese pickles) to satisfy his high standards. Tokubei 86 serves authentic and delicious Japanese food at affordable prices for a fine dining experience. And its cozy nook proves to be the perfect setting for a holiday party.

More Good

Price: \$50.00 up/glass

Party Room: Special party rooms include dining room of students and semi-outdoor garden area. They will be available for you according to your budget and needs.

Lunch: Lunch menu includes items not suitable for dinner. They are during the lunch hours are also welcome.

Exquisite NY Cuisine Style

Master Chef do it all and make a gourmet exclusive New York for fine dining. 100-20% off on lunch/dinner. Exquisite NY for us is a tradition.

Address:

214 E. 86th St. (bet 1st & 2nd Ave.)
 New York, NY 10029
 Tel: (212) 423-0244
 Lunch: 11:30am - 2:30pm
 Dinner: 5:30pm - 11:30pm
 Open 11:30pm - 1:30am
 Sun: 12pm - 10pm

Upper East Side >>> Restaurant
TORI SHIN



More Good to Business and

Party Room: 100% private and exclusive party room for all events.

Address: Available for 30 to 40 people

Exquisite NY Cuisine Style: 100% private and exclusive party room for all events. They will be available for you according to your budget and needs. Exquisite NY for us is a tradition.

Exquisite NY Cuisine Style

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Midtown East >>> Izakaya
IZAKAYA RIKI



Alibi: Casual

Private Room: Twelve rooms range up to 21 people. 15 private rooms of all sizes used on the upper level are equipped with bar table mixers and full equipment bars for 20 people.

Party Room: Dinner course with selection of beer and drinks a \$300 per person. \$1000 private a \$400 per person. Available to parties of 10 to 40 people.

Open Bar: Open to them their selection of beer, sake, cocktails and wine with every drink.

Izakaya Riki has been "Riki" Izakaya—a haven for the local Japanese to unwind and enjoy comfort food past drinks since its opening in 1990. The owners' Riki's philosophy is to serve savory dishes at reasonable prices to satisfy a wide range of tastes and their menu consists of over 200 dishes that were created after much research and testing. Their extensive menu and private rooms make Riki an ideal setting for any occasion.

Izakaya Riki:

747 E. 45th St.
 New York, NY 10017
 Tel: 212-693-0004
 Monday-Friday 5pm-Sat 12am-Sunday 12am

Midtown East >>> Restaurant
YAKINIKU IZAKAYA RIKI



Alibi: Casual

Seating: 50 people

Private Room: The first floor party room seats 14 people. Private rooms are available on the 2nd and 3rd floors and host 12 to 15 people each. No group room parties. Tables is located in the kitchen and corner.

Party Room: Our special selection is \$400 per person. In fact, they menu can be modified to meet your budget and specifications.

Open Bar & Late July

Private Open Bar & wine evening a party of 10 to 15 people and 10 to 15 people of beer.

Yakiniku Izakaya Riki is a hidden gem that scratches your craving for authentic Yakiniku Japanese BBQ. Their specialties include beautifully cooked Wagyu Katsu (short rib) and Wagyu Heaven Beef start on the grill then sit at the table and the waiter will assist your mouth water. Other standards like sushi, shabu shabu and sashimi and drink are also available. Yakiniku is a new and exciting choice for your winter party.

Yakiniku Izakaya Riki:

750 E. 52nd St.
 2nd-3rd fl. 3rd floor
 New York, NY 10017
 Tel: 212-778-1270
 Mon-Sat 5pm-Sun 12am-Sunday Closed

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Midtown East >>> Restaurant HATSUHANA PARK



Hatsuhan Park located in the heart of Midtown has delighted seafood lovers for nearly 3-decades with their finest sushi and sashimi as well as authentic Japanese dishes. They strive to not only compromise the quality of ingredients, and they are especially popular among Japanese guests for their high quality seafood sashimi and various appetizers. The ambience is casual and enjoyable and can be accommodated in these comfortable spaces.

Store Location

Address: 100 West

Hours: 10:00 am to 10:00 pm (7 days a week)
Reservations accepted for special occasions and private parties. Some private rooms can seat up to 50 guests.

Menu

Address: 100 West
Tel: 212-512-1111
Fax: 212-512-1112
www.hatsuhanpark.com
Cuisine: Japanese
Seating: 100 seats
Hours: Mon-Fri 11:00 am-10:00 pm

Midtown West >>> Restaurant ONIGASHIMA



Store Location

Address: 100 West
Tel: 212-512-1111

Hours: 10:00 am to 10:00 pm (7 days a week)
Reservations accepted for special occasions and private parties.

Seating: 100 seats
Hours: Mon-Fri 11:00 am-10:00 pm

Cooking: Onigashima is a sushi and sashimi restaurant. It is a place where you can enjoy the best of Japanese cuisine.

Menu

Address: 100 West
Tel: 212-512-1111
Fax: 212-512-1112
www.onigashima.com
Cuisine: Japanese
Seating: 100 seats
Hours: Mon-Fri 11:00 am-10:00 pm

Onigashima is a sushi and sashimi restaurant. It is a place where you can enjoy the best of Japanese cuisine. The restaurant is located in Midtown West, New York City. It is a place where you can enjoy the best of Japanese cuisine. The restaurant is located in Midtown West, New York City. It is a place where you can enjoy the best of Japanese cuisine.

Onigashima
41-45 9th Street
Tel: 212-512-1111
Fax: 212-512-1112
www.onigashima.com
Cuisine: Japanese
Seating: 100 seats
Hours: Mon-Fri 11:00 am-10:00 pm



Sake Sommelier's Pick Exquisite Sakes from Akita

Akita Prefecture is known as Sake-dokoro, a place of sake. Chizuko Nakama-Nelson, a sake sommelier and consultant based and raised in Akita, picks five of her favorite sakes from her hometown which is famous for sake.

Chokusan Junmai Daigingo

Tenjo Shiro Co., Ltd.

The aroma brings a clean white spring flower to your mind, and the flavor is as clear as water cascading down from the top of a mountain. This beautifully clean sake will make you a fan of Japanese sake with your very first sip. I recommend drinking this high quality sake on its own or the best glass of sake for your meal.



Dewatsuru Matsubara Tokubetsu Junmai

Akim Shiro Co., Ltd.

This tokubetsu junmai sake has a clean, non-flavor you might never have tried. I want you to feel the quality of the ingredients from the beginning. You can enjoy this rich and sophisticated tokubetsu junmai sake served both chilled and warm. It also goes well with any type of cuisine.



Hidetsuyoshi Akasaka Junmai Gengo

Sanki Shiro Co., Ltd.

The full-bodied rice flavor and the fullness in the mouth of this sake remind me of an autumn oak leaf spreading out and shining with golden color in my hometown of Akita. It shows its power when paired with grilled fish, meaty foods, chicken and creamy cuisine.

Horiyue Yamahai Junmai Gengo

Mitsui Shiro Co., Ltd.

I will never forget the sensation I had when I experienced this sake for the first time. The powerful flavor and acidity coating from the genuine style of brewing overflows the characteristic range of gengo sake. I suggest you try this superb yamahai gengo sake with creamy and buttery French cuisine.



Mimabeito Kimito Junmai Gengo

Mimabeito Shiro Co., Ltd.

Clearly meaning "Tender person", Mimabeito has a pure and soft flavor which proves that it is made by tender hands. Softly and thoroughly brewed in the Akita style, it has a soft and a comfortable acidity. It is the ideal kimito gengo sake that I like to keep on hand to drink daily.



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(Philadelphia)

TEL: 215-626-1024 / FAX: 215-626-2413

Midtown East >>> Restaurant
SOBA TOTTO



Soba Totto is a sushi restaurant in Midtown East known for its delicious yatai. They offer handmade buudai-udon noodles prepared both for the restaurant and the catering party plates. Their executive chef has national experience at both Eastern and Western cuisines and designs the menu to delight their patrons with a variety of sashimi and yakitori as well as tempura. Enjoyable this holiday season at the Japanese for good luck.

Where to Eat

Capacity: Two rooms for 3 to 4 people and one room for 6 to 8 people.

Private Room: For 3 to 4 people.

Party Room: Special menu will be created for your custom and performance. Make party menu is also available. Make inquiry for more details.

Suggests for Customer Book

A complimentary hospital for all of our customers.

Soba Totto
 211 E. 40th St.
 New York, NY 10017
 Tel: 212-697-6599
 Lunch: Mon-Fri. 11:30am-2:30pm
 Dinner: Mon-Sat. 5pm-11pm
 Sun. 9:30am-10:30pm

East Village >>> Restaurant & Lounge
CHINA 1 ANTIQUE LOUNGE



Where to Eat

Capacity: 100 people

Private Room: Opened for 100 people for 100 people. Opened for 100 people. Opened for 100 people.

Party Room: 100 people for 100 people. Opened for 100 people. Opened for 100 people. Opened for 100 people.

Open Bar: Opened for 100 people. Opened for 100 people. Opened for 100 people. Opened for 100 people.

Chinese 1 Antique Book

100 people for 100 people. Opened for 100 people. Opened for 100 people. Opened for 100 people.

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Where to Drink
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 Japanese / (In Japanese Restaurants)
 Japanese / (In Japanese Restaurants)

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 -Sake-
 Well balanced, refreshing and smooth taste

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 Well balanced, refreshing and smooth taste

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 Well balanced, refreshing and smooth taste

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 -Sake-
 Well balanced, refreshing and smooth taste

Long Island >>> Restaurants

INATOME JAPANESE STEAK HOUSE & SEAFOOD



Atmosphere

Capacity: 100 people

Price Range: \$20 / person

Notes: Inatome has parties of four thru 80 people, giving you a choice from 20 different sets plus 100 items menu. Reservations are essential, especially for private parties. Private parties are available. For larger food for events to parties. A menu consultation is required.

Exquisite 100 Japanese Dishes

Special occasion to be the focus for parties of 8 or more

Family owned since 1976, **Inatome Steak House** is considered the best Japanese stepple job house on Long Island serving local patrons. Their carefully selected seafood and Black Angus beef is cooked right before your eyes on the large grill by skilled chefs. Each performance is unique. The restaurant promises an exciting dining experience for the entire family. Wednes beef is available for parties of 10 or more with advance arrangement.

Inatome Japanese Steak House & Seafood

6 Park Dr.
Murray, New York, NY 11777
Tel: 516-333-0419
www.inatome.com
info@inatome.com
Mon-Thurs 11:30am-10pm
Sat, Sun 12:30pm-10pm
Apr 10pm

New Jersey >>> Restaurants

KOMEGASHI TOO JAPANESE CUISINE



Atmosphere

Capacity: 110 people. Party is available for as little as 10 people.

Notes: Komegashi has a wide variety of sashimi, steaks and more. Any chef can prepare your party. Private 10-2000 \$1000

Open Bar: Happy hour or brunch buffet available upon request.

Butler: Available upon request.

Seating: Please call for details.

Exquisite 100 Japanese Dishes

100+ Japanese when you mention Chiyohachi 100+ reservations for parties of over 100 people.

Located by Newport water front, **Komegashi Too** is one of the best Japanese sushi restaurants in Northern New Jersey. Their dining room features a spectacular view of the Manhattan skyline and the menu includes traditional sushi as well as new Japanese fusion dishes. Featuring new creative combinations with fresh ingredients and modern presentations. Enjoy new Japanese fusion along with their wide selection of saki, shochu and wine.

Komegashi Too Japanese Cuisine
30 New 100pm-10pm
Jersey City, NJ 07310
Tel: 201-529-8551
www.komegashi.com
info@komegashi.com
Mon-Fri 11pm-10pm
Sat-Sun 12pm-10pm
Apr 12:30pm-10pm

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Mekugen (NYC)
Seichu in an Otemon (NYC)
Sakushu (NYC)
Shiroko Tei (NYC)

Where to Buy:

Gentle Mart (NYC)

Order on www.onitaco.jp

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Po'An:

Uniting Form, Function, and Tradition at the Table

These days, the influence of Japanese design, food, and culture can be felt throughout the city. Although much attention has been paid to Japanese cuisine, until recently the art of the table has largely been neglected. Po'An, Ippodo Gallery's intimate Japanese tableware store, aims to change this. Nestled in the back of the Chelsea gallery, located at 521 W 26th St., Po'An is both a traditional tea space and a modern shop and showroom of Japanese tableware and wearable art. With its blue walls and interior designed by renowned Japanese designer Shigeru Uchida, Po'An showcases the best in Japanese tableware design in a space that is a work of art in itself. In Japan, the pleasure of a meal's taste is enhanced by the visual beauty of its presentation, and Po'An offers a variety of carefully selected items at a range of prices to make every meal memorable. From tea ceremony bowls and stands to chopsticks and everyday ceramics, Po'An will help you create an environment that blends contemporary design with Japanese traditions.

Po'An, along with Yamaguchi Ceramics, will be hosting "Art of Ceramics", an exhibition and sale of Japanese tableware from October 30 to December 27 that features the work of five independent artists and three ceramics studios specializing in Arita yaki, pottery from a region known as the center of Japanese ceramics. This exhibition will feature a new type of Arita yaki which is both microwave- and dishwasher-safe, making it perfect for everyday use. Po'An's manager, Miss Schultz, describes this combination of tradition and practicality as "new and old living together." As the holiday shopping season approaches, you won't want to miss what Po'An has to offer—something for everyone.



ART OF CERAMICS

October 30-December 27
presented by Po'An and
Yamaguchi Ceramics



Po'An

521 W 26th St.,
New York, NY 10001
TEL: 212-607-4498
www.ippodogallery.com
Open, Tue-Sat 11am to 6pm



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Hama no Imota: The Right Shochu for a Big Party

By Kaito Akaboshi

"Can we have a pitcher of beer?" This is a common phrase heard during a big party. Beer is a safe option in terms of meeting the majority's taste, but it is also true that people can get tired of beer as the party progresses and a variety of foods are served. What I recommend during this kind of occasion is **Hama no Imota**, a sweet potato shochu. Having a distinct sweet potato flavor, it is a casual drink that gives a kick to a dull moment in the middle of a party. This shochu goes very well with many different types of dishes from delicate sashimi to richly seasoned baked pork belly. Also, it has the surprising power to change its flavor according to changes in temperature. It never loses its character no matter how much you drink. Toss with Hama no Imota on the rocks or mixtures (diluted with cold water) instead of drinking beer. Then enjoy your appetizers and move on to chicken skewers or grilled fish. When richly flavored dishes and deep fried dishes start being served, you might want to try sippers (diluted with hot water). Hama no Imota shows an extraordinary versatility drinking style. It is a perfect for a big party and sure to satisfy everyone's expectations.



Kaito Akaboshi

MissShake Inc. has worked as a wine and sake distributor for restaurants and bars in Japan and the U.S. for 10 years.

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Founded in 1825, Fukumitsu Sake Brewery has the longest history in Kanagawa. With natural mineral water, superior sake rice, and its traditional brewing skills, the brewery continuously pursues to bring the highest quality sake to meet an "Authentic Gusto". The brewery has raised only Junmai sake.



Fukumitsu Sake Brewery

FUKUMITSU SAKA BREWERY 1825 FUKUMITSU SAKA BREWERY



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Kagatoobi
Junmai Daiginjo
15



Kagatoobi
Junmai Daiginjo
15

KAGATOBI named after the ancient firebringer is brewed with high quality sake rice and Hiyokuruma. Our proud grandfather that sprints out after sweating underground for over 100 years, bring the premium fragrance and the rich rice flavor of KAGATOBI.



Sake expert by www.sakayajp.com Ltd.
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A Shochu Moment with Kyoya

- Miyazaki's Didest Shochu Distillery -
Vol. 13 Hebest cool

Hebest is a rare citrus fruit found only to Miyazaki prefecture in Kyushu Island of the Southern Japan. It is named after the former named "Heibei" who engaged the new fruit. This very sweet and juicy fruit is about the size of a mandarin orange and has the water skin that is much thinner than mandarin orange. It is very popular among the locals and even abroad outside of Miyazaki Prefecture.

Hebest Cool is a liquor made by infusing hebests in sweet potato shochu, extracting the sweet flavor and citrus aroma of hebests in the shochu.

It won the Gold medal in the world renowned Monde Selection held in Brussels, Belgium.

- Hyogo Hokkaido

'Kyushu Club' Recipe

- 1 to 2 sp. Hebest Cool
- 1 to 2 sp. Hebest Cool
- 1 to 2 sp. Apple Juice
- 1 to 2 sp. Fresh lime juice
- 2 dring dashes Angostura Bitters
- 1 dash Sugar's orange bitters

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YUKICHI FUKUZAWA (1835-1901)

As the first person to introduce modern European culture and society to Japan, Yukichi Fukuzawa is one of the most important and influential figures in establishing modern Japanese society after the Meiji Restoration (1868). Gave into a lower-class samurai family in Nakatsu, Oita, he started studying Dutch when he was 14, but the cultural climate of the period prompted him to study English.

Fukuzawa volunteered his services when the Tokugawa Shogunate government sent envoys to the Franco and learned English very quickly. Afterwards he visited Europe as a government translator. Based on his full experience of life outside Japan, he wrote *Sayings of the West* ("Goshin in the West") and introduced new ideas to people who were feeling uncertain after the philosophical change of the Meiji Restoration. Fukuzawa was also interested in education and wrote *Western Education in Japan* ("Yin Enshu") and founded Keio Gakuin, now known as Keio University. His portrait has been on the 10,000-yen banknote since 1984.



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RESTAURANT REVIEW

ARCHIPELAGO / EAST 63 STREET HOUSE
MODERN RESTAURANT

JAPANESE CHEF'S HOME STYLE COOKING

GRILLED COD WITH MISO BUTTER SAUCE
BY MUNEKAZU YAMADA (SAKURABANA)

CONVERSATION WITH SAKE SOMMELIER

TAKANORI OKADA
A THOUSAND PEOPLE A THOUSAND TASTES
THE NATURE OF SAKE

ASIAN RESTAURANT REVIEW

PERSEUSMAN

LISTINGS

JAPANESE RESTAURANT
OTHER ASIAN RESTAURANT
GROCERY & SAKE

JAPANESE INFLUENCED FRENCH CUISINE

Archipelago NEW

333 Hudson St. (bet. Verden & Charlton Sts.) New York, NY 10013

Tel. 212-240-3295

Lunch: Mon-Fri 12pm-3pm Dinner: Mon-Thu 5pm-10pm, Fri & Sat 5pm-10:30pm

A new wave restaurant arrived in the West Village this fall brought to you by Chef Hiromasa Oosaka, the former sous-chef of Momofuto. His restaurant, **Archipelago**, focuses on French cuisine with a Japanese twist. The name Archipelago, was given to the restaurant to symbolize the island of Japan tying in with the seafood focused French menu they serve up, which is highly influenced by the Japanese izumi-style cuisine. The restaurant uses only locally caught fish to ensure its freshness. Another interesting feature of the restaurant is that their menu is divided into three categories, Starters, Mains and Sharing. While the Starters and Mains are small and light, the Sharing menu features rice and noodle dishes based on the Japanese way of eating, which is to start off light, then finishing up with a substantial carbohydrate-based meal. Every single dish Chef Oosaka makes features some unusual combinations of flavors such as the Usanabako (\$12), thinly sliced fresh fuku rolled over scallions, shiso, jalapeno, served with chiu chow garlic and hot scallion oil. Original paintings by Hiroko Oosaka, a popular manga illustrator, creates a contemporary feel to the space adding to the memorable experience.



CANNELLONI



Cod-filled pasta stuffed with Cod, most served with Cod, most Miso-Azuki. Chef Oosaka is particular about the freshness of the ingredients, especially seafood, so the menu changes almost daily depending on the catch of the day.

3 Best Sellers

- **Cannelloni** \$14
- **Tartar on soft Fava Gels** \$14
- **Chawan Mushi** (savory egg custard) \$10

JAPANESE / SUSHI

East 53 Teriyaki House

838 E. 53rd St. (bet. 3rd & 3rd Ave.) New York, NY 10021
TEL: 212-683-0576
Mon-Sat: 11 am-10:30 pm

"Teriyaki" is one of the most recognized Japanese dishes in the US. East 53 Teriyaki House, a cozy family style restaurant located on east 53rd Street, has operated in teriyaki for 10 years. They boast about their original teriyaki sauce, which is slowly cooked soy sauce, mushrooms and many other secret ingredients for over eight hours. "It tastes so good that many customers actually ask for extra sauce on the side," says the owner Mr. Thong with a friendly smile. "Quality food at reasonable prices" is their philosophy and this attracts customers from nearby offices during lunchtime and even brings them back to the restaurant with their friends and families for dinner. All entrees come with soup and salad with their signature ginger-carrot dressing. The less pricey and more filling dishes are also popular among young people who like to satisfy their hunger before clubbing.

In addition to their teriyaki plates, the customers enjoy chef's original sushi rolls and appetizers, such as Undersea Volcano Roll, crunchy spicy tuna inside with salmon, avocado and kiwi outside, and Dynamite, a generous portion of fresh sea scallops baked over marsh cream with a rich and creamy tobiko mayonnaise sauce.



DEEP TERIYAKI



The big portion of food is perfectly cooked as you can easily eat the spicy meat with chopsticks. Their signature teriyaki sauce, which is made daily, has a mild and rich flavor while maintaining a light feel. It complements meat very well.

3 Best Sellers

- Teriyaki \$11.95-12.95
- Undersea Volcano Roll \$14.95
- Hot & Spicy Seafood/Noodle Soup \$11.90

JAPANESE / SUSHI

Momiji Restaurant

21-04 Queens Blvd., Astoria, NY 11105
TEL: 718-555-0548

Sun-Thur 11:30 am-11 pm, Fri & Sat 11:30 am-12 pm

If you stay on the W train to its 61st stop in Ditmars Avenue Astoria, you can find the newest Japanese restaurant on the block. Momiji, which opened two months ago, sets itself apart from the competition by offering numerous original rolls and daily specials. Some examples of rolls are the Sea and the



Guy (both shelled crab, cucumber, avocado and lettuce with spicy salmon and crunch on top) and the Spicy Storm (spicy tuna plus salmon, kiwi and avocado). Momiji is always coming up with new sushi tapes and creative rolls to satisfy its clientele, mostly local families and couples. There are 2-3 new specials each day, depending on what's fresh. Two of the recent daily specials were the Spicy Tuna Teriyaki and Momiji Sake. The former replaces rice with a soft teriyaki and adds to it spicy tuna, salmon, avocado, tobiko and Momiji's special wasabi sauce. The variety of values on top of this four-piece appetizer is due to different types of tobiko. The Momiji Sake consists of shrimp, octopus, salmon, whitefish, green pepper, and onion, cucumber and salsa sauce, and this complement is an delicious as it sounds. Why not check out the latest dishes Momiji has to offer?

HOMMI SALSA



The daily special Momiji Sake incorporates four different types of tobiko (bass, yaki, black and flying fish) mixing it both traditionally and subtly pleasing. It is a bit for mixing contents, so make sure to catch before it goes off the menu.

3 Best Sellers

- Blackened tuna with wasabi \$14
- Hawaiian roll \$12.50
- Salmon teriyaki \$13

JAPANESE CHEF A HOLIER STYLE COOKING — VOL. 10

GRILLED COD WITH MISO BUTTER SAUCE

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.

★ ★ ★

Miso-marinated grilled cod is a scrumptious winter dish in Japan. Japanese people eat this seasonal fish prepared in various styles during winter, and this particular dish is one of the most popular. This month, Mr. Murewasa Yamada, executive chef of Sakurabana in Ridgewood, New Jersey, dresses up this authentic Japanese dish with a western twist. With his extensive French culinary background, Chef Yamada creates French-inspired new Japanese cuisine. Adding butter, the secret weapon of this dish, to miso sauce enhances the savory miso flavor while giving it a hollandaise sauce-like smoothness. "The sauce is so versatile that you can use it for many other dishes. It would go very well with grilled asparagus," Chef Yamada advises.

Sakurabana
83 Franklin Ave., Ridgewood, NJ 07070
TEL: 201-447-6525 / www.sakurabana.com



RECIPE COURTESY OF
MUREWASA YAMADA



INGREDIENTS (Serves 1 person)

1 piece miso-marinated cod
(If you don't find marinated cod, just use regular cod.)
20g butter
30-50cc cooking sake

[Miso Sauce Base (Serves 4-5 people)]
100g miso (country style)
50cc cooking sake
25cc mirin*
40g sugar
soy sauce to taste

*Mirin is a condiment often used in Japanese cooking. Made from rice, it contains about 14% alcohol and 40-50% sugar. It adds sweetness and a glaze to a dish while reducing its fatty content.

TIPS

1. Mix all miso sauce base ingredients. [photo A]
2. Sizzle cod and grill until its surface is seared. [photo B]
3. Place grilled cod on plate and heat well in microwave.
4. Heat cooking sake in pan and dissolve miso sauce base in sake. (The miso sauce base serves 4-5 people, so use only a quarter of it.)
5. Dissolve butter little by little in miso sauce base. [photo C]
6. Pour miso sauce onto cod.



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CHOPSTICK'S PICK PERSIMMON

Neo-Korean Cuisine Newcomer is a Pallet Pleaser

When Executive Chef and Owner Youngsoo Lee opened the neo-Korean restaurant **Persimmon** this past April, the location he picked was not Korean, but the East Village. Lee wanted to separate his restaurant both physically and ideologically from this iconic area that most New Yorkers go for their Korean fix. He explains, "I want to provide dishes that you don't see in Koreatown. After all, we don't eat barbecue every day!"

Persimmon's offerings run the gamut from Korean royal cuisine to homestyle cooking. He wants the young professionals who comprise the majority of his clientele to have both an exotic experience and to be able to enjoy something similar to "Mom's cooking." More than anything else, he wants them to be comfortable and feel like his guests. The res-

taurant's intimate 24-person capacity interior lends itself to this sense of familiarity.

Persimmon offers a five-course prix fixe meal including appetizer and dessert for \$17 (\$67 for two). The menu's content is changed every two weeks to incorporate seasonal ingredients, but certain favorites remain. One mainstay is the restaurant's signature dish, slow braised pork belly. It is illustrative of Lee's cooking style that is merely traditional but also introduces personal touches. For example, pork belly is usually braised in sake but Lee opts for white wine. The restaurant's name came from the fact that the persimmon is like the national fruit of Korea. Lee incorporates this fruit into his kimchi, just another way in which it differentiates itself from Koreatown's standard fare.



Some dishes from Persimmon's current \$17 prix fixe menu are the appetizers served listed with main course (fish) and listed without (pork), which are served in limited quantities.



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VERSATILE AND ADJUSTABLE: THE AMAZING QUALITIES OF MORINAGA TOFU PUREE

"I like it because it's so versatile that I can use it for both primary and secondary flavors." —Jimmy Lappalainen, Ringo



VITAL COMPONENT OF JAPANESE FUSION

Seven years ago, he didn't know much about tofu, but after he left his home country for the United States to continue his already successful culinary career, Swedish-born chef Jimmy Lappalainen soon discovered the Japanese ingredient's special qualities and began incorporating it into his own cuisine. Now, as executive chef of Ringo, a chic restaurant in the elegant Axel Hotel, he leads a kitchen serving American-Japanese cuisine. "I am a big fan of tofu, and I even have it on the menu here," says Chef Lappalainen. He is using Morinaga Tofu Puree for the first time to create dishes blending East and West.

"It's smooth and creamy and has a nice soy-bean flavor. I like it because it's so versatile that I can use it for both primary and secondary flavor," says Chef Lappalainen as he talks about his initial impressions of Morinaga Tofu Puree. In his first dish, Salmon Tatake with Salad and Tofu Vinaigrette, he uses Tofu Puree as the thickening agent for the vinaigrette. In this case, it is subordinate to the main flavor but plays an important role in uniting different flavors. He also mixes other Japanese ingredients like miso, yuzu citrus, rice vinegar, and his original soy sauce-based "oyu mi" into the vinaigrette to perfect its flavor. "I think the flavor of Japanese ingredients does not always fit with the Western palate, so I adjust it a bit. The dishes that I make today represent this approach," he says. Thanks to his adjustments, the soybean flavor of Tofu Puree is reduced

but contributes to the smoothness of the vinaigrette, which complements the nutty water-cress and seared salmon.



STANDS OUT AS MAIN FLAVOR

"My food is simple," says Chef Lappalainen. Keeping that simplicity in the final product, however, can be complicated; it requires a lot of preparation to draw the best out of the ingredients. Chef Lappalainen takes many steps to get the best qualities from each ingredient, but when it's served on the plate, the food looks surprisingly simple. His second dish, Seared Scallops with Tofu and Cauliflower Puree, reflects his philosophy. He maximizes the key features of Tofu Puree: its soy-bean flavor and its smoothness. "Tofu Puree

is used as a primary flavor for this dish. I strain it to keep its rich flavor and thick texture and creamy touch." The dish successfully reveals the nuances of each ingredient—sea scallops, cauliflower, and Tofu Puree—and creates nice shades of tastes. He also loves to play with the contrast of textures; the scallops are nicely browned on the outside while maintaining a medium-soft texture inside. Once the tofu and cauliflower puree's creaminess joins them, the two different textures perform a concerto in your mouth.

Chef Lappalainen points out the health benefits of Tofu Puree as well. "I try to stay away from a lot of cream and butter. So Tofu Puree is good." Passionate about trying new ingredients and adventurous in mixing multiple culinary cultures, he takes Tofu Puree to a new level.



Jimmy Lappalainen

After graduating from culinary school in Gothenburg, Sweden, Lappalainen built his career in restaurants in Europe and the United States. He set up James in New York seven years ago, where he led the kitchen in work under Marcus Samuelsson, the chef-owner of Aquavit and Noma. Lappalainen took over the executive chef position at Ringo in 2008.



Seared Scallops with Tofu and Cauliflower Puree combines Chef Lappalainen's approach to cooking. (Photo: Noma/Noma) Ingredients are top and a side to the delicious flavors of sea scallops and puree.



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SALMON TATAKI WITH WATERCRESS, FENNEL
SALAD, AND TOFU VINAIGRETTE RECIPE COURTESY OF JIMMY LAFRANCA

RECIPES COURTESY OF JIMMY LARREA AND GREGG WILSON



INGREDIENTS (Serves 4 people)

1. *It was a piece of new music!* *It was like candy.* ☐ 1 *It was like candy.*
 2. *It was new energy.* ☐ 1 *It was like candy.* ☐ 1 *It was like candy.* ☐ 1 *It was like candy.*
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 10. *It was new energy.* ☐ 1 *It was like candy.* ☐ 1 *It was like candy.* ☐ 1 *It was like candy.*

PREPARATION

1. Whisk all Minis Marinade ingredients in bowl until they become a smooth liquid.
2. Submerge salmon piece in marinade for 24 hours.
3. Wipe some Minis Marinade off salmon and use fillet to rub on grill head for 10-15 seconds per side. Let salmon cook and wrap in plastic wrap. Refrigerate for 2 hours before slicing.
4. Put all Tiki Dressing ingredients in mixer and mix until emulsified.
5. Peel grapefruit and orange and cut out segments. Make sure there are no seeds.
6. Cut fennel in half lengthwise and slice thinly on mandoline.
7. Mix everything in bowl except for pineapple seeds. Toss everything together and dress with Tiki Dressing. Season with salt and white pepper.
8. To serve, cut fish into 12 slices. Don't forget to take the plastic off after you cut it. Place salad evenly on plate and place fish on top of salad. Sprinkle omelette crumbs around sides.



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BY NORI NAKANISHI

BY ANDREW ALEXANDER



Handmade glasses. I don't think my clumsy fingers could ever put together something like this. If I were a glasses maker I'd probably produce only one a year.



Written for the Special 2008 Election Edition of *Buying Japan!* As our November issue goes to press, we'll be mere days away from the presidential election, one of the most important and significant moments this year – and quite possibly for the next eight years. (Nurse go vote!) So when better way is there to celebrate this in *Chopzilla* All than to present a non-partisan pop culture take and focus on a product which was recently brought to attention by the American media – the Japanese **Manga** **Comic**!

Fukui Prefecture is home to almost 200 Miyata optical manufacturers, most of them in Seban City, a trend that began in the early 20th Century. Around 1905, an entrepreneur named Goseitaro Miyatake, brought some of Japan's best craftsmen and artisans to the area, cooperative workshops were formed, with the shared purpose of manufacturing high quality glasses. Since then, Fukui has become the premier site for the optical industry in Japan, currently producing an astonishing 80% of the glasses sold domestically in Japan, as well as holding a whopping 25% share of the world market.

What makes the Japanese Megane Perma so unusual (and sought after) is the fact that they are handmade, a tradition that has lasted over a century in the era of machine-based mass production, this is a rarity, and guarantees a level of handcrafted excellence not often found anymore. The way of Megane Perma can take close to a month to produce - compared to less than a week for a typical glasses manufacturer. Every aspect of the business, from design to production, even the selection of vendors

tightly managed in order to ensure a high standard and continued drive for perfection.

Sarah Palin perches her glasses from Masanaga Optical, the legacy of Goseemon Masanaga, world-renowned designer Kenao Kawasaka designs these particular Miegasa Frames. Kawasaka is no ordinary designer; as he is also a scientist and medical doctor, and his frames are found in museum collections, including the Smithsonian Institute. His popular styles benefit from his ergonomic approach and simple, streamlined design, and will now even be considered as VP worthy.

Yet non-partisan owners from all over the world remark on the quality and feel of Margare Rivens — perfectly balanced and lightweight, they are a joy to wear. If you're looking for a change, take a look online for where you might be able to get them. Remember, you can't get them just anywhere, so make sure they are the person's friend!

A quick, final piece of trivia to send you to the voting booths – the Japanese town of Obama is in the historic and amazing Fuku Prefecture as well.



It Takes 2 To Tofu!

It does take 2 to Tofu! — our way. And this dance definitely requires a partner. We don't mean the partners in the traditional dance, but a partner as in "Dancing with the Stars"—The TV Show.

Here are some basic steps that our Tofu partners need to know. Tofu, itself, is absolutely neutral. It doesn't reflect any taste or flavor. It, in fact, absorbs flavors and sauces easily and adapts to the taste and seasoning of any of its partners. Thus, partnering with HOUSE FOODS' Tofu, shows that our product will combine with different types of fresh vegetables to make delicious food even healthier.



Soft (Silken)



Medium Firm



Firm



Extra Firm



Tofu Mushroom Spread Makes 2 cups

Ingredients:
1/2 package (3 1/2 oz.)
of **House Foods' Organic Tofu Firm or Firm Plus Premium Tofu Firm**
2 Tbsp butter or margarine
1/2 lb button mushrooms, sliced
2 cloves garlic, minced
1/4 cup onion, minced
2 tsp mushroom soup concentrate and water (optional)
Pinch salt
1/4 cup cheddar cheese without
Sage oil or oil

Directions:
1. Heat butter or margarine over high heat until browned.
2. Add mushrooms. Sauté until soft and water has evaporated.
3. Add garlic and onion. Sauté 1 minute.
4. Add mushroom soup concentrate and salt (optional). Remove from heat and let cool.
5. Puree Tofu in a food processor. Add mushrooms, liquid and salt and blend thoroughly.
6. Transfer mixture to a serving dish and refrigerate. Garnish with cheese.
Serve: With crackers.

For more information, free recipes, and the benefits of Tofu, visit our website www.house-foods.com or Call 1-800-TRY-TOFU (879-8638)

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CONVERSATION WITH SAKE SOMMELIER

A THOUSAND PEOPLE A THOUSAND TASTES:
THE NATURE OF SAKE

As a boy growing up in Japan where his parents own a liquor shop, Mr. Takanori Okada, the sake sommelier at El Japonese Brasserie, has had sake around him almost all his life. Helping out his parents' liquor shop from a young age, his career in the sake world came naturally. Although he has a vast knowledge in the field, he easily shares his personal favorites with his customers knowing that each person tastes sake differently. We asked him to take off his sommelier hat and share with us the sakes that stood out for him.

What are some of the sakes you have liked over the years?

I think there are two types of sake that people generally consider good. One is what we call *karakuchi*—the kind that Nagata produced a lot and that's easy to drink. The other kind is the *nigori* type, the very rich, denser kind. My tastes have changed over the years and I think it will continue to, but when I was young, I preferred the latter type. I used to like *kyosato*, the kind of sake that is made in the cold winter months, fermented, stored six months and released in the fall giving it a rich but balanced taste. There is a *kyosato* by Miyazakura and when I was in my early 20s, I really liked this sake which got me into Miyazakura's sake for a while. It has a strong rice taste. These days I am really drawn to sakes that have the distinct *ajinomiso*. It's kind of like the smell of truffle or the smell of mushrooms in a way, but it's very hard to describe. It floats atop the *gengo* and *daijingo* aromas enticing appetite. The truffle-like smell floats atop the *gengo* and *daijingo* aromas enticing the appetite.

What are some particular sakes that caught your attention recently?

I like *daigoku* sake from Yamagata. I love the label too, but it's very smooth, and easy to drink. I hesitate to say this because it's not the best way to describe it, but it has a very subtle bitterness at the end that I



like a lot. I also like *Nanabijin*. The taste is different this year and I really like it more so than last year. I had a chance to talk to the brewers, and they told me they changed something in the filtering process. It's a gentle taste that I find very nice.

How do you pair sake with food at El?

Unlike wine, sake taste does not have a very wide range. Everything on our menu here is traditional Japanese food, so all sake pretty much goes well with the cuisine here. But one thing I can say is, sake is the almighty when it comes to Japanese dishes (*washu*). *Sushi* and *shochu* relatively go with anything, but when it comes to the ultimate combination, there is nothing like sake with dishes made with bonito and kombu (*tsukemono*). I think *sushi*, too, is just fine. So we do not put much focus on pairing here. What we do in turn is, we never serve sake in an ice bucket. We insist on putting the bottle right on the table and breathing it out. When the bottle is cold and the temperature gets too low, the flavor of the sake is muddled. We want our customers to enjoy the flavors of each sake to its

fullest by allowing it to unfold its many flavors as it gradually warms to room temperature. It's the best way to enjoy it.

What tips can you offer a beginner?

I think that when it comes to tasting sake, some people are definitely more "talented" than others, and standards are set by the more so-called "talented" people, but the important thing is not to get discouraged if you don't agree with them. Every person experiences taste in their own individual way, so there is no right or wrong. Trust your own taste buds.



El Japonese Brasserie
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ADVERTISEMENT

THE DELICATE KUROMARU IS A HIT WITH THE GIRLS

Kyotofu, a café featuring Jap-anese style light desserts and meals that exudes charm, femininity, and delicacy, is just the place a girl needs to take a noon, relaxing breather. But the concept of putting desserts with shochu, which is also favored here, makes

characteristic. It's right on because even though it is meat potato based, it's easy to drink, it's smooth, delicate, and looks any strong aftertaste, so it's female friendly that way, yet holds up to rich flavors, and strong tastes. I usually make my simple syrup with a touch of Kuromaru in it. It balances the flavor.

What are your signature dishes and how would you pair Kuromaru with those?

I think that Kuromaru is great with meat and in-very foods. For example, the Chicken Style Shabu-sui is a great match because it goes so well with the meat and the shiso flavor in the dish. Our barbeque sausage is great with it too because Kuromaru washes down strong tastes and refreshes the palate. I find that people are tired of the heavy desserts, and one thing we are known for is the light desserts very much like the ones in Japan. I tried a lot of shochu and sake, but found that Kuromaru was best with our desserts. Our Menu Cheese cake and Chocolate Soufflé, in particular, are great with it.

It's kind of unusual that you have so many cocktails made with non-magi based shochu here. All of our cocktails are shochu based. I feel that

many people shy away from making cocktails with shochu that's not magi based because of the stigma of strong and distinct tastes that are associated with the non magi based shochu. Many find it impossible to use for cocktails. But we try to use these distinct characteristics of these types of shochu to its advantage. Instead of trying to hide those flavors, we embrace them and look for flavors that not only match with it, but also enhance and balance it. For example, Kuromaru, I found, went really well with many tastes, so we made a cocktail called The Kyotofu made with raspberry, mint, Kuromaru, and lime juice.

How do you like to drink your Kuromaru?

Honestly, I like to drink it on the rocks, or maybe with just a little hot water mixture [oyuwari]. Cocktails are great, but it's definitely a great drink to enjoy on its

Shochu TIPS

Drinking shochu with water or hot water for a gentler, milder taste is a common way of enjoying shochu in Japan, but the secret is enjoying shochu this way is to prepare the mixture a day or two in advance. This is the way most shochu connoisseurs enjoy it as leaving the mixture for a day allows the water and shochu to be better blended giving it a smoother texture.



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Kyotofu's no regular staff. Nicole Hernandez, the owner, spent a lot of time eating and drinking in Tokyo where she fell in love with the beverage and decided to feature it in her, one of a kind, dessert bar. One of her favorites is Kuromaru. She shared with us how she incorporates her love for shochu into her interesting creations.

How long have you had Kuromaru on your list and what are your customers' reactions?

We've had Kuromaru on the list for 2 years, since we opened. We try to have at least 10 to 15 different kinds on the menu in addition to 30 types of sakes because I really want to feature Japanese drinks here, but Kuromaru is one of the more popular drinks. I always have female clients in mind, in fact 70% of our clientele are females. As I was creating my menu, Kuromaru's delicate



1. The large taste of raspberry is mellowed out with the heat of sweet potato of the Kuromaru in Kyotofu's signature drink The Kyotofu. 2. Summer Sweet Cured Yuzu Cheesecake is a great light drink straight to you. 3. Kyoto Sake Ichibu punch juice with Kuromaru and Meyer Citrus (Yuzu) makes take Kuromaru, fresh pineapple and orange are other examples of Kyotofu's original cocktails.

Kyotofu

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L I F E S T Y L E

FOCUS: HOBBY

LEARN FROM THE MASTER: TRADITIONAL JAPANESE DANCE AND MUSIC

ASK THE BEAUTY GURU VOL.10

KENJI ISHIMOTO OF WAVE 55

JAPANESE LESSON # 13

"-O SHIMASU/ -O MIMASU" : VERB 1

LISTINGS

BEAUTY

HEALTH

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LEARN FROM THE MASTER:
TRADITIONAL JAPANESE DANCE AND MUSIC

One Saturday afternoon, I headed to the Teatro la Teia, a building of multiple performance spaces and practice studios, on the Lower East Side. I was told this was where a weekly group class on Japanese traditional music and dance (as in Kabuki) were being taught. When Chapstick NY told me about an opportunity to learn to play *kyōka* (Japanese music) here in NYC, I jumped at the chance.

As I said, I was greeted by a very charming lady in a beautiful pink kimono who happened to be Ms. Masako Watanabe, the founder of Tomoyuki Kira and the instructor of this weekly class. Ms. Watanabe was originally trained as a traditional Japanese dancer. Although a dancer first, she is also a master of all aspects of *Kaikoku style* performance art, including vocals, attending *onkyō* (percussion instruments like *belQ*, small drums, and hand drums. Ms. Watanabe started teaching her craft in the US in the mid '70s, and is now considered the foremost expert in the genre in the United States giving lectures all across America.

As the class began, immediately, I was called upon to try the *shemedziki*, which is a small drum. I was a little hesitant to blindly jump into it at first, given that I had no knowledge of the instrument, but I braced myself, then sat next to Ms. Watsibe, and started imitating her.

The first thing that struck me as I observed Mr. Warabe singing beautifully as he played the drums, was how graceful his movements were, and how extremely difficult they were to imitate. The first is instinctive: thing to do when one arm goes down to hit the drum is for that arm to go back up, while the other arm comes down to hit the drum in an orderly fashion. With *shimoteike*, however, this was not the case, and having to stop myself from what seemed a natural course of action was the most difficult part. At a glance the moves seemed like an ornamental form of banging the drums, almost as if it was a part of a dance. But then I realized while the movements were usually playful, in some these cases, or

cise movements that gave the drum sound a certain refined quality, and dynamic. I tried a stringed instrument called shamasek. This did come more easily to me since the strings were tuned in fourths, a common interval in western music, making it easy to find pitches, which was somewhat of a relief.

The thing about *Kibinda* music is that its form and sounds are completely different from the Western notion of how music works. There are no chords or rhythmic time, and no western style sheet music available to guide you. A form of sheet music does exist in *Kibinda*, but they are written out in old Japanese, so to an untutored eye like mine, they might as well be written in Greek. As I carefully listened to the ensemble of sounds around me, it seemed as though every instrument was doing its own thing, and you were to somehow navigate through what seemed like a controlled randomness of sounds that came together and created the magnificent ethereal characteristics of *Kibinda*.

All and all the experience was fascinating and very entertaining. Although many of the students have less than a year of experience, a sense of nostalgia passed over me while I observed and listened to the music. In addition, the vibrant colors of the many yaksho and khambo, the beautiful pentatonic melodies, and the mystical rhythms of the drums were fresh and soothing, and I felt the class feeding sense as if I had just inhaled the best incense.

The class is only \$60 a month offering instruments for rental (\$10), and is open to all levels of musicians.

Reprinted by Missus Robinson

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1. First if he surprised how an innocent enough looking man can have so much going on without. 2. The students lived up to a name in their beautiful, colorful yukata producing other worldly music it is a sight to see. 3. The students range from six years old to 70 years old. The group is aboveculturally diverse. 4. Enomoto-Kaw will be performing their music and dances at the Rika Festival in the National Congress in the House the Assembly.

ASK THE BEAUTY GURU —VOL.10—

RELAX IN THE SOFT WAVES OF WARMTH, HOSPITALITY AND TRENDS — WAVE 55

Wave 55 top stylist Keiji Ishimoto and his team started out three years ago with little English and only a few customers. Now, they have a solid clientele who enjoy the friendly atmosphere and great haircuts.

What are the current hairstyle trends?

In New York City, a lot of people still like long hair, and until this last spring, bob-style haircuts were trendy. But now people are growing out their hair to medium-length styles, adding layers or chunky bangs, or chopping it off short. These are also the trends in Japan now.

What are the differences in hairstyles between Japan & the U.S.?

Japanese customers prefer to have a soft, cute look. Even if they want a sexy look, it is still cute. On the other hand, Americans prefer a strong, sexy look, like Madonna or Angelina Jolie. Americans want very straight or very curls or a very bob. But in Japan, if a woman gets a bob, she wants it rounded off so it looks cute, regardless of age. In America, women don't want to look too cute.

Tell us about how you deal with different ethnicities and hair types in New York City.

Hair type and head shape is different for each person. You must change the way you cut the hair depending on these two factors. Asians have a different-shaped head than Americans. The way you add in layers, angle your scissors, etc. is different for each person. You also have to change your scissors and techniques.

What is the most important point in achieving healthy-looking hair?

Shampoo is the most important product you can use on your hair and it's worth the investment, as cheap shampoos can damage your hair. Shampoo should be chosen by hair type and specific hair needs. Recently, Americans have become more interested in how to take care of their hair and their scalp. Until

now, people would just cut off their hair that has been damaged by coloring or bleaching. However, now they are asking about special hair treatments, vitamins, and styling tips. They are also asking how to use a hair dryer more effectively so they don't damage their hair, but give it a natural shine.

What is the concept of this salon?

We want to provide excellent service and make the customer feel comfortable and bring a smile to their face. It could be through something as simple as how we speak with the customers, give them green tea, show them our excellent cutting and styling techniques or how we do an excellent job from start to finish. We are always trying to improve our skills while keeping in mind the customers' needs, what suits them and if they can simply create the same hairstyle at home.

Our job is to make the customers happy. But if we are not happy ourselves, then we cannot make the customers happy. When we first opened, we were constantly worried if we could make ends meet. But then we decided that it's just as important to have



Keiji Ishimoto practices "service with a smile" for each and every customer.

fun at our jobs. Now customers tell us that they come here because we are happy and bring positive energy to the salon. You have to smile and have fun and now we're like a family here.

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300 W. 42nd St. 2nd & 3rd Fl.	718-685-6850
Super First:	Michèle Salons & Gallery
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212 693 6395

Midtown East - Knowledge Inc
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East Village - Kozzy
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Lower Midtown - Health Tech Co
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ACUPUNCTURE

Upper East - Dr. Huang
400 Lexington Ave (Midtown East)
212 693 6395

Upper East - Herbert Fung Spa
216 W 46th St 4F (Midtown West)
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TRAVEL

WINTER BEAUTY: KYOTO

WHAT ON EARTH?

SHICHI-GO-SAN

JAPANESE BOOK RANKING

ENTERTAINMENT: DVD REVIEW

LETTING GO IN UNDERSTATED ELEGANCE: OZU'S AN AUTUMN AFTERNOON

CALENDAR

EXHIBITION

PERFORMANCE

LECTURE / FORUM / FILM / FESTIVAL

EVENTS

HAPPENINGS



Winter beauty: KYOTO



Ranked the number one Asian destination by the online travel information website Trip Advisor, Kyoto is a major international destination. Following the significant success and the unexpected responses from visitors, the city of Kyoto is running the Kyoto Winter

Special 2009. This campaign invites visitors who are interested in thoroughly experiencing Kyoto during the less busy season between the fall foliage and spring cherry blossom times.

For true Kyoto lovers, wintertime is as important as the rest of the year, because the elements of winter such as snow, crisp cold air and calmness display the ancient capital in a distinctive seasonal beauty. Kyoto is famous for its mildness for very cold and crisp wind that chills to the bone, but this is one of the core elements of Kyoto's traditional lifestyle. The surprisingly severe winter weather in Kyoto gave birth to a particular part of Japanese tradition such as Mochiya (dinnerhouse) style architecture, seasonal cuisine and events.

Kyoto is also the home of Japanese toki dishes, and the warmest toki dish, yudofu, is something special in winter time. With the highest quality of Kyoto's toki, the winter campaign consists of culinary offers and events in Kyoto.

TIME-LIMITED SPECIAL ADMISSIONS

During the Winter Special campaign weeks, Kyoto city radiantly displays several very historic landmarks that are usually closed to public viewing. One of the must-see places is the iconic five-story **Pagoda of the Toji Temple**. This pagoda is the tallest in the country, and the very original pagoda was built in the 9th century. After a fire incident, the current tower was built in the mid 17th century. Since the tower was constructed of wood and is too fragile for regular public visits, the special admission inside the pagoda is a significant opportunity for visitors.



Tearoom is one of Japan's cultural attractions, and the special tearoom is open to the public during this year's Kyoto winter campaign. **The tearoom of**

Fushimi Inari Taisha Shrine was endowed upon the priest of this shrine from the Emperor Go-Tenno in 1641. This treasure is accompanied by a circular garden on the east side, and the garden's view from the room has been unchanged for centuries. This treasure is a good example of the treasure layout and architectural style that many ancient Japanese noblemen preferred. From this exclusive traditional treasure, enjoy the quiet beauty of Kyoto's winter.



This winter is one of the very few opportunities to use the magnificent screen partition from the 17th century in a modest low-key guest temple in Kyoto. **The Miyakoya Temple** was built in 1285, and inherited the Tokusaya Sotatsu's powerful drawing of "the Wind and Thunder Gods" on the folding partition. This drawing is considered to form the common images of wind and thunder that remain in today's society, and it is famous for the rare materials used for dimensional expressions for the space and dark clouds. Since the artist was hired by a very affluent merchant of Kyoto who wanted to provide a fabulous art piece at this temple's completion, there was no signature of the artist, yet the mysterious human imagination of the space is expressed in two-dimensional and decorative formats on the outstanding golden leaf base on the partition.

OTHER SPECIAL ADMISSIONS

Amakura Temple
Kodaiji Temple
Nanjo Temple Golden Hall, Sacred Texts Room
Kandori Temple of Jap Temple
Shinzei Temple of Takayama Temple
Takami of the Takayama Temple
Fushimi Inari Taisha Shrine Treasure
Hogonji Temple of Tenryu Temple
Kobanji Temple of Myokoji Temple
The Sarumaru (Three Guard) of Myokoji Temple

HANATOURO — THE ILLUMINATION NIGHTS IN KYOTO

For a limited time only, one of the highlights is the special presentation of the city's major landmarks. Literally meaning flower lanterns in Japanese, Hanatouro lights up Kyoto's historic landmarks with lanterns and Japanese flower arrangements, one of the Japanese traditional arts established and developed in Kyoto and now widely appreciated. The Hanatouro will take place in two major parts of the city: Arashiyama from December 12 to 21, and Heguriyama from March 13 to 22.



Also pay attention to the different materials employed in the lanterns. Igo-machi chiku bamboo has been used in Kyoto over centuries for decorative bamboo materials, and it is also able to withstand the fluctuating gap in temperature and humidity between summer and winter times in Kyoto. Also with the natural sheer and strong yet flexible nature of the branches, Igo-machi chiku became a necessary material for Kyoto architecture. Hanatouro brings this material to some of the lanterns for the event that would assimilate into Kyoto's charms.

Another wooden material is Kitayama Maruta, Kyoto's indigenous cedar trees that became a common architectural material around the 14th century. This type of cedar is carefully processed for its unique pale color, which allegedly doesn't get weathered or cracked. Find the beauty of Grayan Maruta cedar on the lanterns.

The ceramic lantern is made of Kyoyaki ceramic. Kyoyaki literally means Kyoto ceramic, which is the

generic term for all ceramic crafts made in Kyoto. Ceramic is the base of the tea-culture development in Kyoto since the 17th century when they started manufacturing tea pots and cups with colorful paintings. In Hanatouro, the combination of solid ceramic and warm light from inside creates a mystic lantern presentation.



Stone is a common material used particularly in Japanese gardens, and Hanatouro features the material in the lanterns. Kyoto stonework is another major contribution to the tea ceremony culture, when attendees go to the tea ceremony, they will enjoy a garden view, along with a calmness that the reflective stones project from nature. Beautifully cut square stone pieces form lanterns and the light coming through the stone has a calming effect.

The lacquerware lantern has a modern appearance. The clear sheer and traditional color match a sharp and streamlined lacquer decoration on the lantern.

Once you've found all the materials on the street side lanterns, you will have walked through Kyoto's highlighted landmarks.

Find more offers and events of the Kyoto Winter Special 2009 and Hanatouro, go to www.kyotowinter-special.jp/en and www.hanatouro.jp/en/index.html

— **Non Akisaka** Public Relations Manager at the New York Office of JNTO

*All photo images courtesy of Kyoto Winter Special 2009



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New York Office**

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TEL: 212-757-6640 www.jnto.us/en/na

What on Earth?

七五三

SHICHI-GO-SAN



"Seven-Five-Three"—what comes to your mind when you hear these words? The sound of cheering voices or a secret code to break into a safe? **Shichi-Go-San**, literally meaning "Seven-Five-Three," is a Japanese custom of wishing for small children's health and growth. The numbers represent the ages of the children who are supposed to celebrate the day of Shichi-Go-San. On November 15th, girls ages three and seven and boys ages three and five dress up in their best kimono, visit shrines for prayer, and usually pose for family photos.

Shichi-Go-San's origins are rooted in three different events. *Kamido* is a ceremony in honor of three-year-old boys and girls growing their hair long for the first time. *Chokko* or *Hokurugi* celebrates the day five-year-old boys start wearing *hikema* (long pleated Japanese trousers). And finally, *Obitoko* is the day when seven-year-old girls start wearing *obi* (a Japanese sash). All of these are rituals celebrating children's healthy life and growth. Before modern medical technology developed, the survival rate of small children in Japan was really low, consequently, people thought it was important to celebrate each milestone and to pray for their children's long, healthy lives.

These three events were originally observed separately, and it wasn't until the Edo period (the period of governance by the Tokugawa Shogunate) that people combined them into one celebration. In the early 17th century, Iemitsu Tokugawa, the third general of the Tokugawa Shogunate, held a

huge celebratory event to express his gratitude for his sickly son's survival and healthy growth. Iemitsu chose November 15th for this event, and this is said to be the reason why people started celebrating Shichi-Go-San on this day. It's also in this period that *chitose-ame* ("thousand-year candy"), a set of red and white, stick-type candies, began being sold during Shichi-Go-San. The package of *chitose-ame* is uniquely designed with patterns of cranes and turtles, animals which symbolize happiness and longevity.

The Shichi-Go-San ceremony is getting less and less formal these days, but people still like their children to dress up and pose for photos. Since the day of Shichi-Go-San is not a national holiday, people choose the most convenient day near November 15th to observe this ceremony. This allows people to avoid overcrowding in shrines, photo studios, kimono dressing salons, and kimono rental houses. Although the survival rate for small children in Japan is not low anymore, the event is not extinct; rather, people still enjoy celebrating the day.



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HARDCOVER TOP 5 IN JAPAN (10/6-12)

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1. Yume o Kanaete Zou	Kaizo Misato	Asakushinsha
2. O-gata Joun no Seibunseicho	Jensen Jensen	Bungeisha
3. Benda Daisaku no Kaseki-3	Heisaku Inoue	Ohta Shuppan
4. Pocket Monster - Platinum Official Perfect Clear Guide		Media Factory
5. Kinsoku Zenshu	Takeshi Saejima	Shodensha

THE MONTHLY PICK



KYOKU-KU-ZENYA
Kinsoku Zenshu (The Pin of the Great Depression), written by the first rate economy critic, has a rather shocking subtitle: "Japanese economy crumbles double trouble with the United States" with the English catch copy "Lies, Big Lies and Statistics." The book studies why the premise is valid from various angles such as financial engineering, wage system, accounting standards, over-capacity etc. (Book #5)

PAPERBACK TOP 5 IN JAPAN (10/6-12)

Book title	Author	Publisher
1. Yousha X no Kenjin	Kaizo Hyattoro	Dogens Shuppu
2. Fu-in e no Joshou	Kozu Kuroda	Hayakawa Shobo
3. Kakan	Yusufu Saeki	Kakansha
4. Masou	Roberto Inoue	Kodansha
5. Kiro no Tabi 12	Kelch Shigenorawa	Asai Media Works

THE MONTHLY PICK



KIKOU
It is the 10th novel of the popular novel series since that depicts Kikouwa, the most gorgeous night-light district in the Edo period. This time, the main characters are around and grapple the development of Kikouwa within the wonder mystery regarding real estate sales lands. As he investigates, the reader can reach him to a political conspiracy to take over the entire Yoshiwara district. (Book #3)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)



THE LEGEND OF ZELDA: OCARINA OF TIME—AKIRA HIMEKAWA — Mikoto
In the magical land of Hyrule, three spiritual stones hold the key to the Triforce, and whoever holds them will control the world! A boy named Link sets out on a quest to deliver the Triforce, the spiritual stone of the forest to Zelda, Princess of the land of Hyrule. The journey will be long and perilous...and Link will need all his skill and courage to defeat evil.



THE BREACHMEN OF HARUKI SAITAMA: HARUKI SAITAMA, DAVID TSUGANO, NOBU ITO — Ren Piro
When Haruki Saitama introduces himself to Kyo by looking at her in alien, time-traveler, or perhaps, he knows her chances for a mutual high school experience are minimal. Saitama takes a chance to him, and uses the force of his irresistible personality to shift her into her club as first person's point of view.



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LETTING GO IN UNDERSTATED ELEGANCE

By Kate T. Williamson

As its English title, *An Autumn Afternoon*, implies, there is something both beautiful and melancholic about Naoyasu Ozu's final film, which has just been released on DVD by Criterion. Following the themes of family, responsibility, and change that mark much of the great Japanese filmmaker's work—including his masterpiece from nearly a decade earlier, *Totya Story*—this film paints a quiet and moving portrait of a family in post-war Japan. The story centers on Shigeru Hirayama (played by the great Chishu Ryū), a widowed businessman whose daughter Michiko (Shima Iwashita) has been taking care of him and her younger brother at the expense of her own life. After encountering his former middle school teacher—now a lonely old man who lives with his single, middle-aged daughter—Hirayama, with the

encouragement of his friends, realizes that he must not keep his daughter with him forever. As both father and daughter come to terms with this impending change, Ozu shows the audience other vignettes of family life in a rapidly modernizing Japan. Characters make allusions to the war's aftermath—Hirayama takes refuge in a bar where a Japanese war movie plays an repeat—and we see the growing influence of American and consumer culture in Hirayama's eldest son's longing for golf clubs and his daughter-in-law's obsession with acquiring a refrigerator. Color film is particularly well-suited for this portrait of life in 1950s industrial Japan. Ozu's meticulous composition of shots and the attention he pays to the colors within them—noon signs at dusk, the red and white striped smokestacks outside a factory by day—are



Covering of the Criterion Collection

AN AUTUMN AFTERNOON (SHIBUKI NO AHI) (1950)

Director: Naoyasu Ozu

Writer: Kiji Aikawa, Naoyasu Ozu

Cast: Shima Iwashita, Chishu Ryū, Kiji Saito, Mamiyo Kagi

DVD available from Criterion (www.criterion.com)

well served by Criterion's beautifully restored, high-definition film transfer. *An Autumn Afternoon* may be specific to a certain time and place in Japan, but the emotions it evokes are universal.

Kate T. Williamson is a first-time writer and illustrator who loves sad and beautiful films.

**One Year Anniversary**

We cordially invite you to receive **20% discount coupon** as a token of our appreciation for the past year.

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Cafe Zaiya @ Kinokuniya bookstore

5073 Ave. of the Americas (bet. 42th & 43rd St.) New York, NY 10018
TEL: 212-764-6755





Exhibition

Through November 4 FREE

Yokai do Woodblock Prints by Shigeru Mizuki
Museum of Modern Art

In the world of (hard-boiled) Shigeru Mizuki takes us on a journey through the under world of Japan's myths and monsters. Mizuki is best known in Japan as a manga author, a master of the "yaku" (ghost) genre and as the creator of the series "GeGeGe no Kitaro." He was inspired to re-create the famous Hasegawa's Tokaido woodblock prints by replacing the original human figures with the ghostly characters from his own yokai creations. Eight out of 51 woodblock prints in the Tokaido series are available at the gallery.
137 W 50th St. (bet. 6th & 7th Ave.) New York, NY 10019
31. 212-214-1632 / www.moma.org

October 23-November 21 FREE

31.31
KUNIKIDA GALLERY
Contemporary art gallery KUNIKIDA presents an inaugural exhibition "RUB" exploring the symbolism and energy of the heavy rubric. Artists on exhibition include Ray Johnson, Via Music, Adam Fox and others. RUB opens Thursday October 23 from 6-8pm, featuring the "Red Tea Ceremony" performance by artist Kae Ilanaka.
Location: 42 Bowler St. (bet. 4th & 5th Ave.)
New York, NY 10003
31. 212-427-2346
www.kunikidagallery.com

October 29-November 4 FREE

An Exhibition of Illustrations of Tea and Ink
Peggy's Gallery
The exhibition features unconventional works by Makoto Fukumoto, one of the most promising artists in Japan. His works depict old Buddhist statues, ancient folktales, traditional crafts, fish bones and morris' mummies with considerable humor. The exhibition is supported by the Consul-General of Japan.

Location: 143 W 50th St. (bet. 4th & 5th Ave.)
New York, NY 10019
31. 212-214-1632 / www.moma.org



October 26-November 15 FREE

Photoreproduction of Hideoyoshi Ito
NY Co. Gallery
Japanese documentary photographer Hideoyoshi Ito has a strong passion to capture "moments" and record it in his. His recent works show an artistic transformation from simply documenting the present. He uses a variety of materials such as cardboard, wood, plastic, clay and plasterboard to express what he captures. In this solo exhibition, the photographic images will be presented in unexpected ways.
30 W 23rd St. (bet. 5th & 6th Ave.) New York, NY 10001
31. 212-206-4197 / www.nycoart.com

October 31-December 21 FREE

Art of Ceramics: An Exhibition of Traditional Japanese Pottery
Pe-Art & Ippodo Gallery
Pottery, a traditional tea space and modern shop, and Ippodo Gallery present the exhibition and sales event The Art of Ceramics. It features a variety of Japanese tableware from five areas and three kilns specializing in Arita-yaki, jarney from a region known as the center of Japanese ceramics. This exhibition highlights a new type of Arita-yaki which

is both microwave- and dishwasher-safe, making it perfect for everyday use. The exhibition is co-hosted by Pennech Ceramics.
337 W 24th St. (bet. 10th & 11th Ave.)
New York, NY 10001
31. 212-641-4897 / www.ippodogallery.com

November 1-22 FREE

Concept Art presented by Takashi Kikuchi
After 140 days of living in a space of only 5 feet by 10 feet, the artist Takashi Kikuchi, also known as Takashi Kikuchi, created the room-sized collage installation art "Gossip Art." He chose New York's environment as his inspiration, and his goal was to express his passion through art, given his situation. He used the local newspapers that he read every day to compile information and showed them to be both the material and subjects of his art as well as work that is part of society. (by appointment only)
Location: 400 West 57th St. (bet. 5th & 6th Ave.)
New York, NY 10019
31. 212-214-1632 / www.moma.org

Performance

October 24

Yoko/Life Japanese Satsuma CD Release Commemorative Concert
S.O.R.
A commemorative concert sponsored by 61 Chance Music to celebrate the release of Japanese-satsuma singer Yoko's first CD "Yoko/Life Japanese Satsuma" will be held on October 24 at the world music festival "Sounds of World (S.O.W.)". In 2005, her encounter with legendary New York satsuma scene producer Willie Ruff led her to create this album. Under his direction, she underwent strict vocal and Spanish piano-cello lessons, resulting in this debut album that is hard to believe was made by someone Japanese.
Location: 207 West 11th St. (bet. 10th & 11th St.)
New York, NY 10011
31. 212-214-1632 / www.sow.com

October 30Michiko Fukami: *Till the Last Day***The Kitano Hotel**

Japanese jazz pianist Michiko Fukami comes back to the jazz live scene in the Bar Lounge at the Kitano Hotel. Fukami has performed at LuccaLounge, Garage, Zinc Bar, Blue Note, etc. with various players in the performance at the Kitano, Fukushi Tetsuko and Cleo Nicolas join her. Enjoy the live! Live jazz in one of the city's most intimate venues. No cover charge with minimum \$15 food & drink order. The bar set starts at 8pm and 2nd set at 10pm. Reservation advised.

Location: 44 Park Ave. (at 36th St.), New York, NY 10016

Tel: 212-693-7339

www.kitano.com



ment along with musicians Thelma Houston, Mark 3, Sergio Sabarez, Erik Powell, Jakob Tolleson, James Giblin, and Nacio Brown. This will be his New York debut where he will showcase the path that Mike has traveled, as well as be a form of cultural exchange through collaboration with these other musicians.

Location: 1000 6th Ave. (at 100th St.), New York, NY 10019

Tel: 212-694-0077

Tel: New Heights (inter): 212-694-0077

Site at NY: www.ny100.com (Reservations accepted)

**November 1**

Ono Edo Concert

Museum of the City of New York

The Ono Edo Concert will feature the famed Flaccio Dole singing traditional enka as well as jazz and blues as aage-

November 15-16

The South American Japan Arts Festival (JAMF) 2008

The Flower Dance Troupe

The Flower Dance Troupe Japan company will be sponsoring the sixth annual Japan Arts Festival (JAMF) in cooperation with the non-profit New York Dance and Arts Foundation, American Street Dancers, and the Asian Society of Arts. The non-profit festival will feature dance, music and other performing groups and will be hosted by the downtown Yoko Anjo, whose Samura Sweet Soul troupe will also be in attendance.

Location: Hotel & Plaza Center (57 West St., Brooklyn, NY 11201)

Tel: 718-875-9899

Email: jamf@flowerdance.com/www.flowerdance.com

November 23

Poetry in Motion

Satcho Ho and Company

Poetry in Motion is a collaboration of dance, poetry recitation and music. Satcho Ho and Company will be joined by guest artists, (Jama Seibel (cello and vocals), and Kim Rouse (spoken word artist), both from the West Coast, and also New York based musician Pablo Topy. Together, they will offer a concert fusing music, stories, and poetry drawn from ancient and modern sources, speak the language of the soul, and carry us into deeper connection with ourselves, others, and the world. Selected poems will include: Poetry by Pablo Neruda, Billie the Beginning by Kalamu Oakes, and Flower Call Me by My True Names by Thich Nhat Hanh. Location: Sun Cultural Institute

1034 W. 53rd St., New York, NY 10019

Tel: 212-647-0361

Event Feature

The International Chinese Culinary Competition Presented by New Tang Dynasty Television

November 17 and 18

Location: 100 Park Avenue

100 Park Ave., New York, NY 10017

www.culinaryndy.com

Highlighting China's rich culinary heritage, "The International Chinese Culinary Competition" aims to showcase traditional Chinese cooking skills and techniques, and in the process shed light on the many talents that art form. Through demonstration and experiential learning, this competition will facilitate a better understanding of various forms of Chinese cuisine and provide a deeper appreciation. The category of the Competition includes Sichuan cuisine, Mandarin cuisine, Cantonese cuisine, Hoagway cuisine and Northeast cuisine.

The competition will be held in two locations: restaurants will meet in both Taiwan and New York (November 17) where professionals and amateurs will be decided. Selected semi-finalists from these initial rounds of competition will meet November 18 to determine the winners of the competition. From Japan, four chefs from the restaurants in Tokyo will join

At the conclusion of the competition, an award ceremony will be held in an evening banquet. Competing chefs, restaurant owners, food industry members, Chinese food enthusiasts and selected guests will be invited to sample all 5 different cuisine styles. The competition winners will perform live demonstrations on site. Guest will have the opportunity to watch great Chinese chefs from all over the world in action, and see food demonstrations by award-winning chefs. Participants will have a chance to taste winning entries from 5 styles of Chinese cuisine. Ticket price varies depending on the time slot you choose.



Lecture/Forum/ Film/Festival

October 23, 30 and November 20

Selected Lectures on Japanese Culture

Donald Keene Center at Columbia University

The organization presents cultural lectures open to public. On October 23, Jonathan Dwyer, Professor of Japanese Literature, University of Michigan will talk about "Individuality in an Age of Reproduction: Utagawa Toyonari and the Actor's Image in Nineteenth-Century Japan", and on the 30th, Donald F. McCallum, Professor of Art History, UCLA will have a lecture on "The Four Great Emperors" on November 20, Anne Brichman, Professor, Santa Barbara University and Wladimir Schiller, 2008-2009, Columbia University will focus on "Fires on My Mind: Poems, Akiko and Europe". All events are free and open to the public and are from 6 to 7:30pm.

Location: 602 East 10th, Columbia University

316th St. & Amsterdam Ave.

www.donaldkeenecenter.org

November 21

First Screening, Tora-san Meets the Songstress
Agasa (Episode 11) • Chika wa Tora-san Tora-san
enjoys!

Japan Society

Tora-san is an on-screen character in the Osaka wa Tora-san series which produced 48 episodes from 1959-1987, and Japan Society has presented some of the Tora-san series films. In this episode, Itada, disgruntled with his life in Tokyo as an established business man with a family, escapes to Hakkindo to look for his high school love, with Tora-san (Eizo Ando) in tow. On the way, Tora-san runs into the beautiful singer Uki, who has divorced her husband since she lost her Tora-san. Can Tora-san lead some female love? Runko Asuka who played the "Itadakans" in five of the Tora-san films—the most of any other Madans in the series. (Starts at 11:15)

Location: 333 E. 45th St. (at 4th Ave.), New York, NY 10017
RSVP: 212-755-1528 / www.japansociety.org

Events

October 18 to November 16

Second Annual Yuka Flower Show and Cultural Arts Festival

The New York Botanical Garden



Discover the exquisite beauty of Yuka—meticulously cultivated chrysanthemums showcasing a 1500-year-old Japanese art—through Yuka: The Art of the Japanese Chrysanthemum! Explore four styles of Yuka, a towering bamboo sculpture, and Japanese masks and calligraphy. Unusually rendered representations of the chrysanthemum in Japanese art participate in hands-on family activities, and much more during the second year of this elaborate flower show and art exhibition.

Location: Bronx Botanical Garden (at 200th St.)
at Southern Blvd., Bronx, NY 10458
RSVP: 718-623-4100 / www.nybg.org

October 30 to 1998

Free X-Files of Halloween Candy
Museum Chicago

In order to ensure a fun and safe holiday for all children,

Museum Chicago is offering free bags of all Halloween candies for protection and security. This event will also be a celebration so goodies will be available to all attendees. Come in costume and be ready to join in the party!

Location: 753 Milwaukee Ave., Aurora, IL 60009
RSVP: 312-327-8983

www.kimlounge.com

November 1, 4, 8, and 17 FREE

Traditional & Pop Culture Events

Kimolounge Bookstore

A variety of events will take place at Kimolounge Bookstore in November. On the 1st, Japan's magical folktale costumes and ghosts will be introduced through kamishibai storytelling at 2 pm. On November 4, there will be a photo exhibit called "Kobito" by Iritaka Taniwaka which will be in place through the end of the month. On November 5, there will be a storytelling session in Japanese hosted by Lynne Kennedy Schick starting at 1:30 pm. On November 17 at 6 pm, Edo-Manga author Kageyama Chie-Kido will present his book on the collected artwork of "Kotenka" as drawn and portrayed in Japan.

Location: 757 1/2 Ave. of the Americas (at 42nd St.)
New York, NY 10019
RSVP: 212-689-1000
www.kimlounge.com

November 16

Black Trading Card Game "Portal" Pre-release Tournament

Anime Castle

The black trading card game "Portal" pre-release tournament will be held at Anime Castle on November 16. Players will receive a Franka Starter Deck and three portal booster packs, and prize cards will be given out for all who enter the tournament. The Grand Prize winner will get a portal booster pack prize to the release date. In addition, every Sunday Anime Castle hosts a Yu-Gi-Oh! trading card game tournament.

Location: 35-25 36th St., Flushing, NY 11354
RSVP: 347-428-1276
www.animecastle.com

November 7 and 8 FREE

Trading event featuring newly released shochu

SAKAYA, Fukuoka Distiller

SAKAYA, a shochu specialty store, will hold a trading event. Featuring two newly released shochu from Fukuoka distiller, Kagehime imported by Daisa Saito. Fukuoka Mugi is a barley shochu which boasts of a well-balanced and smooth taste. Fukuoka Kikyo, made of Kikyo (Kikyo Sweet Potatoes), has a refined, full and mature taste. Trading is from 6-8 pm. Nov. 7th and 8-9pm Nov. 8th.
RSVP: 212-512-3611 (at 2nd Ave.), New York, NY 10002
RSVP: 212-512-3611 / www.sakaya.com

November 8 and 9 FREE

Flash Gait Bluefin Tuna Cut Pulling nights

Mitsuya Marketplace

Mitsuya Marketplace gives you a great opportunity to watch a rare performance where professional chefs cut a 400-pound bluefin tuna in sushi. You can see master chefs cut and slice a whole bluefin tuna right before your eyes. This dynamic presentation will be held twice each day and fresh tuna served as tuna Medis or as night sushi, freshly made by master chefs will be available as well.

Location: 291 6th Ave., New York, NY 10014
RSVP: 212-617-1117 / www.mitsuya.com



Happenings

10% discount for Chopsticks left readers off \$10 or less bowls

Tokubei-86

The Upper East Side Japanese restaurant Tokubei 86 has been loved for the last 30 years. Starting in October, new lunch service has been started with offerings such as a hamburger set, dry curry and other yakitori (Western style Japanese dishes) and diet menus that are not available at dinner. These daily specials will go for \$10 or less, and for Chopsticks left readers an additional 10% discount will be offered until the end of November. Lunch hours are from 12:30pm and through dinner on the weekend.
Location: 214 E. 86th St. (at 2nd Ave.)
New York, NY 10017 / RSVP: 212-633-3334



Fall Campaigns for Haircut and Color

Yu-C Salon
Through Thanksgiving, customers receiving the Yu-C Salon can receive discounts on hair cut and color. With an appointment and saying that you heard about the salon in *Chopsticks* NY, Yu-C is offering 20% off cut and color and cut and perm conditioning (Reg. \$100). In addition, you can receive a complimentary treatment which usually goes for \$15. A 20% discount is available for those who come to the salon for a 60-minute haircut.
Location: 223 E. 56th St. (bet. 2nd & 3rd Ave.)
New York, NY 10002
Tel: 212-697-0233
www.yu-csalon.com

DVD and Blu-ray release of SIBIRIAN WESTERN

First Look Studios
The DVD and Blu-ray of the movie *SIBIRIAN WESTERN* starring Kiyoko Ito, Kachi Sato, Yusaku Iwata and Queen Tsuruta will be in stores November 11. First Look Studios is offering three collectible steel book covers: the Sublime Gang, the Lane Cowboy, and Bloody Renter. The DVD \$49.95 and the Blu-ray \$69.95. Awarded Japanese actress Tsuruta plays best known for cult classic *Audrey, like the Killer* and *The Crazy Last Lady*, redlines the spaghetti Western with this film.
Info: www.firstlookstudios.com
<http://www.sony.com/fallcinemaschedule>



©First Look Studios

Toku Premium Green Tea Now Offered Online
Toku New York
Toku New York, awarded Grand Tasteless of the first New York House 2007 by Time Out New York, is now selling its premium green tea online. Some of its offerings are 20 grams of Mitsu Mitsu tea for \$21, 30 grams of Kyoto Emperor (Matcha) for \$22 and 10 tea bags of Sencha from Kagoshima for \$10. Now enjoy shopping for tea in the comfort of your own home!
Online: www.tokunewyork.com
for the first time at the Japanese Marketplace (JAP)
New York, NY 10007
Tel: 212-967-1310
www.tokunewyork.com

Chopsticks NY readers receive 10% discount on haircut and 20% off super straightening

Salon Vito
Until November 30, Chopsticks NY readers who bring in this ad can receive significant discounts at Salon Vito. In addition to 10% off regular haircuts, 20% off is being offered for coloring, highlights, digital perms and lighters original Japanese super straightening. Also, all hair products in the store will be sold at 10% off. This salon has completely dedicated itself to the negative ion concept by using negative ion water, products and treatments, and is offering a free one-week trial of its special CERAMID showerhead.
Location: 10 Rockefeller Plaza (Grossman level)
New York, NY 10020
Tel: 212-484-0887 / www.salonvito.com

Chopsticks NY readers receive \$1 discount on any purchase over \$2

Book Off
Through the end of the year, Chopsticks NY readers can receive a \$1 discount off a purchase of \$2 or more at New York's largest recycling bookstore when you mention the November issue. Book Off has over 75,000 English language books such as fiction and non-fiction books, manga, CDs, DVDs and games. They sell books from \$1. CDs from \$2 and DVDs from \$5 and have quality used items.
Location: 118 W. 4th St. (bet. 1st & 2nd Ave.)
New York, NY 10007 / **Tel:** 800-485-4886

AMJ to GO JFK International Airport new JetBlue Terminal

Maj USA Limited
On October 22, "Maj to GO JFK International Airport" will

open with 596 square feet of retail floor space at John F. Kennedy International Airport in Jamaica. New Terminal 5 first launched at the Hong Kong International Airport in March 2009. Maj to GO is the new format of Maj which has brought together a range of useful items focusing on travel and mobile accessories. It will offer over 300 household items and 20 apparel items at the opening.
Location: Terminal 5 at John F. Kennedy International Airport
Jamaica, NY 11430 / **Tel:** 718-412-0100

20% - 50% off of combination hair removal treatments

Easy Laser Tokyo
In celebration of its anniversary, Easy Laser Tokyo is offering a special discount through the end of November to express appreciation and gratitude to all customers. When you pick two treatment areas, you can receive 20% off, and when you pick three treatment areas you can receive 30% off. For example, underarms (Reg. \$180) + bikini (Reg. \$100) + upper lip (Reg. \$50) becomes \$181, 30% off the regular price of \$230.
Location: 167 W. 21st St. (bet. Broadway & 20th St.)
New York, NY 10011
Tel: 212-495-0888



Underarm

Bikini



"THE STRONGEST KARATE" -- Kyokushinkaikan 2008 All American Open Karate Championships

International Karate Organization Kyokushinkaikan

The 2008 All American Open Karate Championships presented by KYOKUSHINKAI was held on September 30 to great fanfare. For the first time in 11 years the Kyokushinkai first place in the Men's Open Karate, placing second and third and fourth. First went to "Iron Horse" Zoran Demjanec of Bulgaria who had his debut in the previous year's event, and "Balkan Big Boy" Sergio da Costa took second in his first appearance in an international tournament in three years. Canadian Judo Champion was number one in the Women's Middleweight Karate for the 12th time in a row and previous two-time European Lightweight champion and two-time Women's World Lightweight champion Eva Pradkova of Poland took first in the Women's Lightweight Karate. Women's

Heavyweight Karate winner was Senelle Chennys of Belgium.

Kyokushinkaikan www.kyokushinkaikar.com
Tel: 212-547-9134



SEAFOOD IN ANY STYLE

For Mr. Bernard Ros, a superior chef who is a native Frenchman born into a family with a restaurant business, is an advocate of wellness from seafood, and is particularly strict with seafood quality. His expectation for seafood ingredients is extremely high. Azuma Foods' products are well qualified for his exquisite seafood dishes at the French Mediterranean Maki Maki Restaurant and Bar, where culturally diversified New Yorkers enjoy exclusive seafood fusion cuisine. From his years of restaurant consulting career in Asia, he creates luxurious fusion dishes in which different cooking styles coalesce.



Chef Bernard Ros knows seafood inside and out. He highly appreciates Azuma Foods' seafood quality, and the products give him so many ways to use his dishes.

and packaged is not only convenient but also provides great flavor, freshness, natural smell and flexible usage.

AB Sheet, the precooked shrimp sheet, is one of Azuma Foods' new best sellers, which inspires Mr. Ros at first sight. "This is a great product with natural flavor and is prepared so well that I can use this for the outer roll or inside stuffing. Beautiful natural color is also a major advantage for seafood presentation."

His rolls clearly prove how much flexibility Azuma Foods' AB Sheet gives him. The AB Sheet goes very well with both raw and cooked salmon inside the rolls, and he even adds more seafood-flavored ingredients outside. He also arranges the AB Sheet with gorgeous fillets of sole and salmon, rolls them all together, lightly pan-fries and grills. The finished seafood roll is served over an Asian vegetable assortment and Mr. Ros' original French-Asian sauce.

Azuma Foods' Chilean Lasso is carefully sliced and served as the highlight of his seafood salad. The flavor of the Chilean Lasso is so wonderful that the seafood specialist Mr. Ros is confident to serve the slices on top of the salad at the center of the dish, assorted with other high-quality seafood such as French daisy and smooth sour cream.

With Mr. Ros' years of experience and the culinary heritage that runs in his restaurant family blood,

Thanks to his superior technique, Azuma's AB Sheet goes very well with raw and cooked salmon filling in the roll. The flavors of sea bream (sea bream) (sea bream) and Azuma's Miso-Avocado roll is Japanese food to the dish.



Azuma Foods' high quality seafood makes a one-of-a-kind culinary masterpiece, as they roll in French maki, the best cuisine.

Maki Maki Bar and Restaurant is located at 110 Madison Avenue (between East 29th and 30th Street). Phone: 212-686-5555


AF **Azuma Foods International Inc., USA**
2010-11-10 New York City, NY. (10/10/10) (10/10/10)
Contact your local distributor for more information. Contact your local distributor for more information. Contact your local distributor for more information.

Azuma's AB Sheet creates the perfect seafood combination flavor for the gorgeous seafood cocktail. Flavors of sole and salmon, flounder and cherry tomatoes, in addition to Mr. Ros's sauce, and a Marinated green onion.

The quality of Azuma's Chilean Lasso is so superior that Mr. Ros simply slices them and tops the seaweed salad to make it a masterpiece. The combination of bright colors and the nature of Southern France.





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